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MASSACHUSETTS PLOUGHMAN

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Correspondence from particular farmers, giving the results of their experience, is solicited. Letters should be signed with the writer's real name, in full, which will be printed or not, at the discretion of the proprietor.

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AGRICULTURAL.

The asparagus crop can be forced by placing hotbed sash and frame over the rows.

SEED CORN should be sorted over, tested, shelled and stored in boxes ready for use.

WHEN animals are sick there is little profit in trying to cure them, but to prevent disease by proper care always pays.

IN Chicago markets the Burbank potato is said to sell higher than Rose or Hebron, but in eastern cities the Burbank is not very highly esteemed.

THE manure should be all carted from the barn cellar every spring. Unused manure is like a miser's money. Set it at work, then cover the cellar floor with dry loam.

WHEN buying a poultry farm, give the preference to a place with plenty of fruit trees. Hens will cause the trees to thrive so well that the fruit may pay the interest on your farm.

CUTTINGS of currants, gooseberries and grapes should be made early in spring. Take cuttings of good length and push them deeply into the earth. Cultivate like any other crop.

A MAP of the young orchard can be made in a few minutes. It is easier and safer than the use of labels which are likely to become unreadable in the course of time. Put the map in a safe place.

CATTLE should not be sent out to pasture too early in the spring. It is not worth while to have the soft lowland sod tramped to pieces for a few bits of grass. The change from dry to juicy food should be made gradually.

A DAIRY editor asserts that if one-half the cows now giving milk, intelligently selected for that purpose, could be slaughtered within a week, the remaining half would yield a greater profit than is now realized from the whole.

No fruit tree seems so well adapted to the poultry run as the winter pear. The fruit hangs out of reach until pecking time, and the hens will not injure the few that fall. The shade of the pear tree is fairly good and the growth will be vigorous but not excessive. Nellis, Lawrence and Clairgeau are excellent old varieties.

Clemence on Dairy Farming.

George L. Clemence of Southboro recently read a paper on "The Management of a Dairy Farm," and illustrated his methods by diagrams showing elevation, floor plan and cross section of his barn, and described his ways of feeding stock, caring for manure and raising feed in detail. Mr. Clemence thought cabbages fed in moderation would not taint the milk. He recommended to sow clover with barley early and make hay of the barley early in June. He found twenty barrels of liquid manure a good top-dressing for an acre. It should not be applied to growing grass when the sun shines, but before a rain or in the winter, or on the stubble.

Highland Fruit Farm.—I.

THRIFTY ORCHARDS ON TILLAGE, SPROUT-LAND OR SOD.

A large farm devoted almost entirely to orchards and vineyard fruit growing is something of a novelty in this part of the country. Such a farm is that of Mr. Jonathan Eames in the western part of Sherborn. Highland Fruit Farm comprises 400 acres, mostly hill land and low meadow. The hill land is fast being covered with fruit trees. The farm is carried on by Mr. Eames and his son Leroy.

FROM DAIRYING TO FRUIT.

"We found the farm was not suited for dairying," said Mr. Eames, Jr., "so we decided to try fruit growing. We expect to have the farm all covered with fruit, at least all the land that is suitable."

"What kinds succeed best here?"

APPLE IS KING.

"We grow only apples, peaches and grapes. Pears do not do well with us, and we have only a few for our own use."

Apples lead in bulk of product, about 1000 barrels having been raised last year; 400 barrels were stored in the fruit cellar under the barn. This cellar is an excellent keeper. The temperature is kept at 40 degrees all the time by opening or closing a window at one end. The air within is cool, but not over moist. The Baldwins have recently sold for \$1 per barrel. A few Russets remain in the barrels just as gathered from the tree and only a very small proportion are decayed. Mr. Eames expects to get \$1.50 for the Russets.

HOGS THAT WORK.

Many of the orchards on the place are old trees, and the only cultivation they receive is that given by a lot of hogs, which keep the land pretty well stirred in the field where they are kept. These hogs, about sixteen in number, are a cross of the Chester and Yorkshire, good general purpose animals and vigorous rooters. Mr. Eames thinks them almost as good as a hired man. They are kept for the work they do among the trees and for the manure, rather than for any special profit from the pork.

Mr. Eames does not buy much fertilizer except ashes, and keeps no cattle. Hence the hogs as fertilizer makers play an important part.

COMBINATION ORCHARDS.

Young orchards abound on the farm, the trees being in various stages of growth, but all vigorous and thrifty. Some are set with peach trees in every other row and a peach tree between every two apples in the row.

These combination orchards are kept cultivated and nearly free from weeds. The apples and peaches both made a vigorous growth. By the time the apples need more room, the peaches would be ready for the axe.

TREES ON SPROUTLAND.

Another orchard is set under entirely opposite conditions: on rough land with no cultivation at all. The site of this orchard, comprising about four acres, had been covered with wood.

The wood was cut off and holes dug for the apple trees among the stumps. The ground is occupied by apples alone, thirty-five trees to the acre. The hole for the tree was dug about two feet in diameter, and as much loose earth made as possible.

Since setting, ten years ago, the trees have been manured and mulched. Part of the land has been stirred somewhat by hogs during the past two or three years. Most of the trees have made a good growth, although not equal to that of the trees in cultivated land. They have a good start, however, and will make a valuable orchard.

Mice, woodchucks and rabbits gave considerable trouble in this orchard, but by removing mulch from near the trunks during winter the mice did little harm. Some of the trees were badly gnawed and had to be replaced. One tree was replaced five times. Now nearly every tree is of good size and growing vigorously. The soil is yellow loam with many stones and large rocks. This roughland orchard is a success worth noting by those farmers who are debating what to do with their rough

land. But trees will not grow in such places unless well enriched.

PLANTING IN SOD.

Still other orchards were planted in pasture sod and in sod mowing land. Holes were dug and the trees planted and kept growing by application of manure. Sometimes hogs were turned in and sometimes not, but all the trees here are growing well. Some ten years set are three to four inches through the trunk, and last year they bore quite a crop for their size.

All the young trees are of the Baldwin variety. The refuse apples are made into cider. There is a large mill and press on the farm, and the manufacture of cider and vinegar is the principal task of fall and early winter. Cider and vinegar are sold to wholesale dealers.

Mr. Eames is considered by his neighbors quite an authority on apples and other fruits. The concluding part of this article will describe his method with peaches and grapes.

Springtime Thoughts.

THE GARDEN.

ED. MASS. PLOUGHMAN: DEAR SIR:—One of the first duties of spring is to start some seeds for early vegetable plant, to be set in the garden as soon as the weather will permit. Sometimes this is neglected too long and thus not as much benefit is realized from the garden as might be. The garden should be considered of a great deal of importance by every farmer; but the fact is, a great many farmers seem to ignore the garden to a great degree. Why, I have known farmers to sow their oats, plant the corn and potatoes and then give a little attention to the garden; when the opposite course should have been taken and the garden have received the first attention. I always like to get the catalogues of seedsmen, study them over and make selections early as may be, so that the seeds will be on hand when wanted. A catalogue from Frank Ford & Son, Ravenna, O., has come to my table regularly for many years and I have always found much in it to interest me. It is worth sending for because it gives a description of an extensive list. I had for several weeks been trying to find a description of a certain cabbage, but could not. Just now, however, I happened by the merest accident to find what I had been looking for in Ford's. I like to test a few novelties yearly, but do not consider it safe to do so on an extensive scale until they are found valuable and adapted to our individual wants. They may be all right for some sections and yet not meet our needs at all.

THE ORCHARD.

ought to receive a liberal share of our attention. There is no farm with orchard attached in which some work should not be done this spring. All of the trees should be looked over, and such branches as need it should be removed, and carefully, too. There are men I would no more trust with this work than I would trust with uncounted gold, for I should consider my orchard as good as ruined. At no time should large limbs be cut from a tree unless it is absolutely necessary; and if attended to yearly it is seldom that it will be necessary. A few trees should be set every year so to be always sure of having some thrifty trees to take the place of some old ones that decay and become worthless. If there are trees that produce poor fruit, do not let the spring pass without grafting. It is not worth while to let worthless trees occupy the ground when choice apples can just as well be grown; and there is a fascination in changing such poor trees into good ones. I have two trees that some years ago were very scraggly and bore apples about the size of marbles. I went to work pruning and grafting them, and now they bear some of the most beautiful Williams' Favorite and Benoni that one could ask for. Who can say that such work does not pay?

GRAFTING.

is a simple and easy operation, and should be understood by every farmer and farmer's boy, yet there are some who think there is some mystery about the process.

THE LANTANA.

You know how bushy and pretty we

as the lantana pictured in catalogues sometimes. Well, now I wish some one of the MASSACHUSETTS PLOUGHMAN readers would tell us just how to grow such admirable plants.

FLOWERING PLANTS.

Plan to have some nice flowering plants, both out of doors and in the house, the coming season, because they add so much to the attractiveness of the home. It is no doubt true that it pays to cultivate a few flowers even if they do not bring in a return of dollars and cents. Try it this year and see if it is not so.

Steuben Co., N. Y.

Who is the Slave?

A few days ago I was telling a farmer friend how I took care of my cattle. I had told him that after the morning feeding, if the day were pleasant, they were let out to drink and sun themselves for an hour or two, but if it were stormy or a cold wind blowing they were put into the stable as quickly as possible; that at noon they were fed a ration of hay and again let out if the day were sunny to drink and exercise until time to put them up for the night.

My friend said, "Well, you are a slave to your dairy."

This was pretty plain talk and I have thought of it many times since; and it seems to me that about all the difference there is between success and failure in dairying at present lies in the care taken in conducting the business. Sharp competition has narrowed the margin of profit until it practically disappears in cases where strict economy in feeding is not practiced, where the comfort of the herd is not well considered, and where great care is not exercised in making and marketing the milk product.

It may be a whim on my part; but everything else aside, I like to know that my cows are enjoying themselves. I do not like to think of them as being hungry or ill at ease in any way. There is no theory about this; it is the plainest common sense imaginable. If we want to get the greatest possible good from business we must attend to the smallest details connected with it. We learn this very slowly. It may be that we are obliged to spend all the time if we would succeed in our occupation; but men in other lines of business expect to do this; why should not we? This world is made up of details. The farmer cannot escape; and he will do well not to look upon his calling as slavery, but as devotion to a principle of the higher value to the age in which we live.

E. L. VINCENT.

Have a Dairy Room.

A semi-monthly agricultural paper printed paragraph quoted below and evidently believed it, as it was at the head of editorial notes.

"If you can't have a little dairy, take a part of a cellar, partitioned off and whitewashed. Have it with double windows, well protected from cold and as light as day, and as sweet as June, and let nothing be kept there but milk and butter."

Perhaps the above contains some good advice, but if it does, and if the good advice is not pretty well mixed with advice not good, is it safe to say that better advice could easily be given.

There was a time when the cellar was considered the best place for setting milk for cream raising that could possibly be found. At that time the advice quoted above would have been considered correct and up to date, but now it is about twenty-five years behind the times—just think of it, a quarter of a century. That will not do. We must not advocate anything but up-to-date practices in the dairy.

Even about seven years before advent of the portable creamery, large pans and coolers laid in the best dairy districts taken the place of small round pans, and had to a great extent revolutionized butter making by keeping milk out of the cellar and thus save the labor of carrying it down and bringing up the skim milk, to say nothing about bringing up the pans to wash, taking them back, and an endless amount of running up and down the cellar stairs by the women folks.



HEAD OF DUTCH BELTED HERD. Locust Grove Farm, Llewellyn Park, Orange, N. J.

It may not be convenient or even profitable for every one who keeps cows and makes butter to have a dairy house. Yet where ten or more cows are kept and butter made, a dairy house or room will be found very useful if not almost a necessity. Even with a less number of cows a dairy room will be found very convenient. And whichever is provided should be large enough to furnish room for cream raising apparatus, churn, and butter worker. There should also be room for a table on which can be placed the dairy scale for weighing butter and salt.

F. W. MOSELEY.

Clinton, Iowa.

U. S. Department of Agriculture.

THE SUGAR BEET.

The demand for information as to the adaptability of the soil and climate of the United States to the production of sugar beets, has caused the preparation and issue of Farmers' Bulletin No. 52—The Sugar Beet: Culture, Seed Development, Manufacture, and Statistics, by H. W. Wiley, Chief of the Division of Chemistry, and formerly director of the Department Sugar Beet Experiment Station in Nebraska, in which this problem is discussed and much information added as to varieties, cultivation, and fertilization; cost of production, cost and methods of manufacture, and statistics.

"The isotherm 70 degrees of summer temperature, which is the centre line of a 200-mile-wide breadth of territory in which beets will theoretically thrive best, begins near the city of New York and passes up the Hudson river to Albany; thence turning westward.

"One of the remarkable facts shown by the statistical tables in this bulletin is found in the information they contain, showing that the sugar beet has been able on demand to supply the remarkable deficiency in the world's sugar crop produced by the Cuban war. In three years the supply of sugar furnished by that island has fallen from 1,000,000 to about 100,000 tons, and yet there has been no appreciable deficit noticed in the total sugar production of the world.

"The remarkable opportunities for the extension of profitable agricultural industries in this country, through the medium of the sugar beet, should not be suffered to pass unimproved, and the farmers of our country should not rest satisfied until they see our own fields produce the sugar which we consume."

New Strawberry Beds.

Spring is the time to start new strawberry beds. For the ordinary system of garden culture, set the plants in rows twenty-four inches apart, and one foot apart in the row. Clip one-third the leaves off, and one third of the roots. Plant when the soil is moist. The ground should be deeply plowed and made very fine. Lay the rows off with a one-horse plow, going twice in each row. Put two inches of rich, fine manure in the bottom of furrow, and then cover in with the plow; run the light harrow over these ridges, and then set the plants.

Dogs are of no real use on a New England dairy farm.

Tree Planting and Pruning.

HOW TO MANAGE STOCK FROM THE NURSERY, AS TOLD BY MEEHAN.

The clearest, most definite and most satisfactory directions for the setting and treatment of trees seem to be those given by the eminent horticulturist and nurseryman, Mr. Thomas Meehan.

CAUSES OF LOSS.

Probably the loss of the large number of trees that die after transplanting is due more to improper planting and the neglect to prune them sufficiently than to any other cause, and it is to prevent this as much as possible that Mr. Meehan offers these suggestions:

When the trees are received from the nursery they should be "heeled in," in order to keep the roots moist and free from the air. "Heeling in" is merely putting the roots temporarily in the ground and covering them with a thick layer of soil. The trees are "heeled in" closely, so that a great many can be put in a small space. Care must be taken to pack the earth in tightly against the roots to exclude the air. Trees properly "heeled in" will keep in good condition for several weeks, or even longer, though it is good policy to have the ground prepared in advance, so that trees may be planted at once upon their arrival, and only "heeled in" until all can be permanently set out.

Should the plants become frozen in transit, no injury will occur if the box or bale be placed in a dark cellar or covered over with straw or similar material and allowed to thaw out, without being exposed to light, air or any artificial heat.

SOIL AND PLANTING.

Successful planting depends to a great extent upon the soil. While a tree will stand almost any amount of moisture, it can not exist if water remains about the roots. Good drainage must be had. Water will not pass through clay soil, and where the soil is such, a hole should be dug sufficiently deep to pass through the clay to the strata below. Where the clay is too deep for this, other means of drainage must be provided, either by stone drains (tile drains will soon choke up with roots) or by digging very large holes, three or four feet deep, and as wide or wider, and the bottom filled with broken stone or ashes. Another method of planting when the soil is of this character is to loosen the soil for a foot or so deep, but do not dig a hole. Place the tree on the top of the ground and fill up around it with good soil. This will set the tree in a mould.

LOOSEN THE EARTH.

Always dig a larger hole than the roots require, even if it is not filled in with new soil, as it is essential that the ground should be loosened up to provide for good drainage and plenty of moisture. Loose ground absorbs the moisture much quicker than when it is undisturbed. For an ordinary sized tree, say, ten to twelve feet in height and one and one-half to two inches in diameter, the hole should be made at least three feet in diameter and two feet deep. If possible, cart away all the earth taken out, and bring new top soil

and manure in which to plant the tree—about one-fourth well-rotted manure and three-fourths of top soil. If any roots are broken, cut them off smoothly with a sharp knife; they will more quickly calous when the surface is smooth.

Set the tree in the hole to about the same depth, or a trifle deeper, than it was in the nursery—the discoloration above the roots will indicate the point. Fill in about the roots slowly, being careful, should the tree have a great number of fibrous roots, to work the earth well in among them and under the butt of the tree. Fine soil free from large stones or clods of earth should be used for this. Take a good, stout rammer and pack the earth in as tightly as possible, as it is gradually filled in about the tree. If the earth is filled in too fast it cannot be packed tight enough. The object is to press the earth as close to the roots as possible, so that there will be no air between them and the soil. The close pressing soil will enable the roots to take moisture from it readily. There is no danger of packing the soil too hard.

PRUNING.

Pruning is an essential feature, and yet it is frequently overlooked by amateurs. A great many trees fall from exhaustion from lack of pruning. A vigorous tree has enough roots to supply it with all the sap it needs, but as soon as it is transplanted it is unable to draw moisture from the earth until new roots are made, and it again becomes established. All this time the branches and leaves are drawing on what sap there is in the tree, and when this becomes exhausted, if new roots have not yet grown the tree dies. All trees need more or less pruning when transplanted; just how much depends a great deal on the tree to be pruned. A maple, poplar, birch or elm will do with very little pruning, while an oak, beech, chestnut, walnut or ash requires severe cutting. The roots which a tree has must also be taken into consideration. If it is well furnished with roots and fibers, it will require less pruning than if it has but a few stout roots devoid of fibers. In a general way, it may be said that hardwood trees require severe pruning, while those having a soft, sappy wood need but a light one. This does not always apply. A pin oak has very fibrous roots, as a rule, and moves quite easily without much pruning, though some will consider it advisable to do severe cutting even in its case. On the other hand, the larch, which has a very soft, sappy wood, but practically no fibers, and, in fact, but little roots, must be pruned closely to get it to transplant well.

MULCHING.

Mulching consists of putting a thick layer of straw, hay or well-rotted manure on the surface of the ground about the tree, covering the earth disturbed when the tree was planted. It should be put on at least three or four inches thick. Manure makes the best mulch, as it acts as a fertilizer as well—the rain washing its substance down to the roots from time to time. We advise mulching for both spring and fall planted trees and shrubs. It prevents the drying out of the soil, retains moisture during the summer, and in the winter the frost does not penetrate so deep as would otherwise be the case.

More might be written on this subject, but we think what we have stated will be sufficient. In short, the points are—a large hole, good soil tightly packed about the roots, ample pruning and a good mulching.

Thinning a Necessity.

At a recent horticultural meeting, Professor Beach spoke at considerable length on thinning fruit, and amply demonstrated that thinning will be imperative with the grower of the future. Quoting from experiments at Geneva, N. Y., and elsewhere, the fruit had been of a better color and of greater size, and the proportion of No. 2 reduced to a minimum, with a greater chance of an annual crop.

A bitter taste is likely to develop in old cream. The only remedy is to churn often.

Successful Milk Farming.

HOW INTENSIVE METHODS AVERAGE TEN QUARTS A DAY.

Blooming Grove Farm, near Newburgh, N. Y., is one of the largest and most successful dairy establishments in the vicinity.

About sixty cows are kept, and these cows have averaged ten quarts of milk apiece since October 1, 1896.

LIBERAL FEEDING.

The ration is as follows:
25 lbs. rich ensilage.
5 lbs. hay.
2 to 2 1/4 lbs. dried brewers' grains.
2 to 2 1/4 lbs. wheat middlings.
2 to 2 1/4 lbs. hominy meal.
2 to 2 1/4 lbs. cotton seed meal.

The methods in use were further commented upon by the owner, Hon. B. C. Sears, at a farmers' institute.

Said Mr. Sears:

COST PER QUART OF MILK.
This feed was purchased in carload lots for cash, and is to be charged up, making the cost of one quart of milk for ground feed purchased one cent per quart; for labor on dairy and on farm, average of year, two-thirds cent per quart; for rent of farm two and one-half to three per cent of cost in high times, or four and one-half to five per cent of present value, one-third cent per quart; making total cost per quart two cents.

MORE MILK AT LESS PER QUART.

It is expected to increase the production April 1, at least 800 quarts daily. The rental and labor will remain the same and feed bills only being increased, making the cost of milk one and three-quarters cents per quart, instead of two cents, a difference of 1/4 per day. There is abundant ensilage and hay on the farm to have this done most of the winter, and help enough, but we could not so arrange our business as to justify it at an earlier date. Of course this will need more summer food, and we may be obliged to feed all summer. If we have as good a crop of corn for the silo as for the past two years, and as good a hay crop, the farm will carry the stock. The manure pile will be increased. The farm will improve, and we hope our bank account will be benefited thereby.

PASTURES, SILO, HELP.

We find it necessary to plow to make our pasture fields yield. We find the silo the cheapest and best way to care for our corn crop. We find the best help the cheapest, and enough steadily employed to accomplish our work in good season.

MACHINERY AND HIGH FARMING.

We find a reasonable amount of machinery of great service, and think that a farm large enough to warrant steam power, with large enough fields and meadows to use wide cutting mowers, side delivery rake, hay loader, etc., more economically worked, and would advise getting out old stone walls and like hindrances where they are in the way. We find the manure cellar and the manure spreader essential upon our farm. In conclusion, we believe that upon present prices for good farms "intensive farming" will pay, and if capital, experience and business ability will allow, it will pay best upon an intensive scale.

Getting Regular Crops.

It should be remembered by those who may propose to change the bearing years of apple trees, writes A. W. Cheever, of Norfolk County, Mass., in the Country Gentleman, that under ordinary management, or lack of management, when there is a full crop of apples there may not be insects enough to allow one for each apple; so there may be quite a crop of sound fruit at the end of the season to put in the cellar. Just insects enough to thin the fruit as it ought to be thinned would be a blessing to the orchardists, especially if they would do their work early in the season while the fruit is small. But as things generally are in years of scant bloom, there are not apples enough to go round and allow one for each insect that is waiting for his summer board. This is why apples are so much more wormy and knotty in the so-called non-bearing years.

My present orchard is devoted more to pears than to apples; the trees are smaller and more easily handled; but I find the same difficulty in getting uniform crops every year. A mid-season drought may so tax trees while carrying their fruit that they can spare no vitality for making fruit buds for a crop the next year. This seemed to be the case over much of New England in 1895, the result being the smallest pear crop in 1896 that I have ever known. I do much of my thinning by shortening in the bearing wood in late fall or winter, and find it much less work than to pick off the fruit.

Bone Compost.

If a lot of bones are at hand, the best means of utilizing them is to break them up, mix with farmyard manure, and let them both ferment together in a heap. The bones will cause the heap of manure to ferment more readily, and the fermentation of the manure softens the bones. Both the manure and the bones are improved, and rendered richer and more available by this process.

Strawberries for Planting.

As the publication of our regular small fruit bulletin has been unavoidably delayed, this newspaper bulletin is sent out in response to many calls concerning the varieties of strawberries which our experience seems to indicate are the most profitable for general planting. From the list of seventy-five varieties which were fruited last season on the experimental grounds, I have selected ten varieties which have been tested long enough to warrant us in recommending them for general cultivation. Those marked B are bi-sexual, having a perfect blossom, while those marked P have a pistillate blossom, and require a mate in order to insure proper fertilization and the consequent production of fruit. They are placed in alphabetical order, and not in the order of merit.

Beder Wood (B) is one of the earliest, and has been quite productive on our grounds, especially during the early part of the season. It is recommended for the home garden mainly on account of its earliness and good quality. The fruit is not so large as many others.

Brandywine (B) is a comparatively new variety, but a very luxuriant grower, healthy, and quite productive. Fruit bright red, good form and quality. Medium to late in ripening.

Brunet (B) is not generally grown by commercial growers, but it is unquestionably one of the very best table berries on the list. It is not quite so productive with us as the Haverland, but its quality is unsurpassed.

Bubach (P) is now a comparatively old variety, and one of the largest and most profitable home market berries that we have grown. It does not yield as many berries as some others, but the bushes are there, and it will bring one-third more money than such varieties as Van Deman, or Green Prolific, as generally grown.

Clyde (B) has shown itself to be one of the most productive varieties on our grounds. Fruit large and handsome, and holds up well throughout the season.

Greenville (B) will give good satisfaction almost anywhere, with good care. It is a vigorous grower, requiring plenty of room. The fruit is large and handsome, and brings the top price. Haverland (P) is becoming so well and so favorably known as to scarcely need more than a passing word of commendation. It is a very desirable home market berry.

Parker Earle (B) will give excellent returns if planted on a rich, moist soil, but under ordinary treatment it is very likely to set more fruit than it can ripen to perfection. The crop will be harvested along with Gandy.

Wardfield (P) is our very best berry for canning purposes. It retains its color and flavor better than any other berry we have ever grown. If grown in hills, the fruit will be of good size, among the earliest to ripen and will last throughout the season.—Jas. Troop, Purdue station, March, 1897.

Seeding to Grass on Corn Land.

The method of seeding to grass in the standing corn has invariably given such satisfactory results that the managers of the college farm at Amherst have come to follow it almost to the entire exclusion of other methods. The seed is sown in showery weather the latter part of July, as a rule following immediately after the last cultivation. The men in sowing walk in every row, casting the seed three rows wide. The land is thus all sown over three times, and the result is very even distribution of the seed. This year the seventeen acres on the campus slope were worked the last time (beginning July 25) with Breed's one-row weeder, and the seed sown immediately after. The mixture used per acre was as follows:

Pounds.	
Timothy,	18
Red top,	8
Kentucky blue-grass,	5
Meadow fescue,	6
Mammoth red clover,	6
Alsike clover,	3

The seed came quickly and evenly, and the field promises a good crop another season.

Pulping Roots.

The advantages of pulping roots are: Economy of food, for the whole is consumed without waste, the animals not being able to separate the chaff from the pulped roots, as in the case when the roots are merely sliced by the cutter; neither do they waste the fodder, as when given without being cut. The use of ordinary hay and straw. After being mixed with the pulp about twelve hours, fermentation commences; this soon renders the most mouldy hay palatable, and animals eat with avidity that which they would otherwise reject. This fermentation softens the straw, makes it more palatable, and puts it in a state to assimilate more readily with the other food. In this respect the pulp is of great value. Steaming food is another great economy. A warm meal of steamed roots, with hay-chaff and oats, or barley, may take the place of one of the feeds of oats once a day in autumn, when labor is heavy and the weather is becoming severe.

Pricking Separator "Bubbles."

There are "bubbles" in cream separator representations as in almost everything else. In fact, in most separator representations there is a great deal more "bubble" than substance.

Some of these "bubbles" are indeed fanciful as they float bravely upward in the shape of advertising claims, and some are quite imposing as they bob along in the shape of hap-hazard, one in a hundred so-called Experiment Station "records," and which are seldom official, have never been made under conditions of practical use, and are often without any basis of any kind.

Unfortunately, it does not cost a cent more to claim everything a fertile imagination can suggest in an advertisement or argument than it does to tell the simple truth. The only strain is on one's conscience, and would-be competitors who are still despairingly chasing De Laval "Alpha" and "Baby" machines have long since accustomed the tension of that organ to the stress of circumstances.

But all "bubbles" may be pricked. Stick a pin in them and it's all over. Separator "bubbles" are no exception. Stick a financial "pin" in a separator "bubble" and you will find nothing but "air," and very thin air too.

When an agent or dealer takes any separator other than an "Alpha" or "Baby" to you, stick this "pin" in his "bubble." Tell him that you want the best machine made, the one that will do the best and cleanest work, and that if he has it you want it. Ask him if he will enter into a two weeks' test with an "Alpha" or "Baby," the milk to be divided each day or each machine to be run every other day, under same conditions. Tell him you want a practical test—machines to be run at full claimed capacities, cream to vary from 1 to 5 to 10 in density, speed to be kept down to minimum representations, and use the other agency money to pay for it. Sell him actual lbs. of butter churned out, in proportion to lbs. of milk used, will tell the story with you.

If the prick of that "pin" does not burst his "bubble," then try this "crowbar" on it: Ask him if he will meet the De Laval proposition to place in your hands or with the nearest bank or reputable merchant, subject to your order, the purchase price of a De Laval "Alpha" or "Baby" machine, of equal capacity, if the De Laval agent will do the same thing as regards the price of his machine, you to choose the best machine free of cost to you, under the proposed test, and use the other agency money to pay for it. Ask him to make the deposit on the spot or to meet the De Laval agent at your place at a stated hour one week later, and send at once for the nearest De Laval agent or to the company directly.

Such a "bubble" pricking experience will help you to appreciate the superiority of "Alpha" or "Baby" De Laval machines, even though you do not succeed in having some would-be competing agent pay for one for you.

Send for new "Baby" or Dairy catalogue, No. 257, out soon.

THE DE LAVAL SEPARATOR CO.,
Randolph & Canal Sts., 74 Chestnut Street,
CHICAGO, ILL. NEW YORK.

Horticultural.

Take a little more pains with the garden this year than ever before and learn to know what a real luxury a good garden planted with a large variety of vegetables is. Too many farmers do not know this.

The acid of all fruits has its value in the demands of the human system, and it should be the duty of every farmer to provide for his family all the standard fruits he can possibly cultivate. Peaches, grapes, and strawberries should certainly not be neglected.

A large number of orchards have never paid and never will. The most common cause is starvation, for the average farmer who plants an orchard or buys one goes on treating the land as if such a thing did not exist. He crops the ground, in rotation and out of it, until it is a wonder that his orchard lives at all.

A novelty in the apple line is a small, red apple, not much larger than a hulled walnut, which comes packed in small baskets, such as plums, grapes and crab apples are packed in. This little apple, so red and showy, when rubbed with paper shines like a mirror and is very nice as a table decoration. It is not only attractive to the eye, but of fine flavor.

That curious vegetable, kohlrabi, resembling in flavor a compound of the cabbage and turnip, is too little grown and used. One reason for this is that at the close of the season, when fully grown, the vegetable is too coarse to be popular, though some like it even then. But gathered when not fully grown in the early fall, it is tender and excellent flavored. It should be in all farmers' gardens, if only to make greater variety on the table. The heads left to grow through the season are excellent feed.—Journal of Horticulture.

There was a great scarcity of Albe-marle Pippins last year, the entire crop amounting to only 1000 barrels. The English supply of this, their favorite variety, was mainly made up of New-ton Pippins from the Hudson river district of New York.

An exchange says that observant strawberry growers have noticed that when nitrate of soda is applied to naturally soft-berried varieties of strawberries, such as Sharpless, the fruit loses color and becomes softer, while such varieties as Wilson and Lovett retain their color and firmness. When slower-acting food or tank fertilizers are used, even the naturally soft berries are not injured.

One of the best kinds of grafting-wax for general use is made of four parts resin, two parts beeswax and one part tallow. Melt together, pour into a pail of water, and pull like molasses candy. Almost any wax will melt in the sun

in the hottest summer days, and should be covered with cloth or paper. If you want harder wax than this, add one part more of resin. You can try this wax by a hot stove and find out its melting-point.

Thayer's Berry Bulletin

The growing of a berry calls into action some of the most wonderful laws of nature. In the growth of plants we find these laws in perfection. We also find in various forms a complete supply of every element required for the full development of both plant and fruit. Nature gives all these products without stint. She simply asks in return that we assist her in some of the smaller details of the work. She asks that the soil be made rich and well prepared; that the plants be of good quality and carefully set out; that frequent hoeing and cultivation be given; that plants be protected from winter frosts and summer drought; that no insect pest or fungus disease find an abiding place with them; that you treat them as a friend and love them as a brother. Both pleasure and profit come in greatest measure from closest attention to all details. Nature furnishes almost every good with a prodigal hand, but she is a niggard to him who will not work in her ways. You can not cheat her in farm or garden. You cannot get something for nothing. These are days of progress. Every line of business must advance with the times or drop to the rear. The farmer has been the laggard. The safest, the surest, the most ancient and the most honorable business on earth should be in the most progressive ranks. An army of best newspapers are stationed all along the agricultural highway, to guard us from error and direct us to success. We cannot afford to be without them. Read them! Study them! Experiment in a moderate way, give extra preparation and cultivation to certain tracts, and mark results, as compared with ordinary tillage. Observe results of similar experiments on your neighbors' farms. Compare notes with them and reason together. Extend like experiments to the seeds you sow, the stock you grow, and trees, plants and shrubs you set. Such experiments are almost sure to lead to more careful selection of seed, stock and plants, and to a more thorough cultivation of the soil and better results every way from farm, fruit and garden.—M. A. Thayer.

Early Peas.

Very early peas are brisk sellers in almost any market. Get the earliest kind. For a private trade get also a sweeter kind, like American Wonder, Alpha, or Little Gem. As soon as the sweeter ones begin to ripen, mix them with the first earlies. Half Daniel O'Rourke and half American Wonder will please nearly as well as all American Wonder, and the mixture can be put on the market earlier and at less cost. Even in Boston market the sweet kinds will bring a better price when sent to the right dealers. For the very first market, however, nothing can take the place of the hard, round peas of the O'Rourke type.

Get early kinds, plant them as soon as you can, use well rotted manure and also a little nitrate of soda, cultivate often, and pick clean and without tearing the vines.

A Woman's Idea of Farming.

While theory is well enough, were I a farmer I would have a practical knowledge of every plan before I would call it a success. I would make every acre of land pay; would own no land which did not make a paying return, for the tax is just as much on an acre covered with brush and stones as the most highly cultivated land on the farm. And I would bring every foot of land up to its highest state of productivity by carefully saving all fertilizers I could produce to enrich the same. I would enclose all farm tools when not in use, for one season out of doors will, I believe, hurt them more than years of actual use.—Mrs. T. E. Drury, Norland, Me., Grange.

Sunshine.

Dr. Allsnel says: Sunlight is as good a medicine for the invalid as it is a luxury to the healthy. A sun bath is a wonderful tonic, even to one who is too sick to walk out in it. The sick should, if possible, be laid on the sunny side of the house, with plenty of sunlight coming immediately on the bed. Seek the sunlight is the advice of all hygienists. Patients on the sunny side of the hospital ward recover sooner. Sleep in rooms in which the sun has shed its rays all day. Bask in the sun all you can.

The Southern Planter gives the following preventive for hog cholera: Wood charcoal one pound, sulphur one pound, sodium chloride two pounds, sodium bicarbonate two pounds, sodium hypophosphate two pounds, sodium sulphate one pound, antimony sulphate one pound. Pulverize and mix thoroughly. Dose, a large tablespoonful to every two hundred pounds weight of hogs once a day. Give easily-digested food, such as shipstuf or bran, mixed in water.

Peach Pruning.

This can now be done in some sections where the flower buds are growing and can at a glance be distinguished from the wood buds. In old trees the fruit is produced on short spurs, or rather stubby wood growth, but mainly on the vigorous wood of last summer, from which only first-class fruit can be had. Therefore a yearly healthy growth is necessary, which growth, when pruning is done, must be cut so that a portion will produce more such wood for the following year, and at the same time leave enough flower buds for fruit this year. Before pruning we notice that the lower buds on the young shoots are not so prominent as those toward the top, and instead of being two or three together there is often but one bud. Take out any dead or dry looking wood. Then cut off about one-third of the shoot on which you expect fruit, cutting to a wood bud. Do this evenly all over the tree. Next cut back to one of the single wood buds enough shoots to produce wood for fruiting next year. All small and surplus shoots should be cut clean out. These directions apply in the main to old trees in full bearing.—Journal of Horticulture.

2400

Disorders afflict the human race, the large majority arising from impure blood. Hence the wide range of cures by Hood's Sarsaparilla, the greatest blood purifier of the age.

"I feel it a duty to suffering humanity and to Hood's Sarsaparilla to tell what this medicine has done for me. I know it is an honest medicine. I had

Dyspepsia

and 3 years treatment by physicians did me no good. I could not eat half a cracker without distress. I fell off in weight from 180 to 149 pounds. I also suffered with rheumatism, and was pretty well used up. I heard about Hood's Sarsaparilla and began to take it. I soon noticed that it was helping me, and after taking several bottles found I could eat what I wanted without any distress. Later I had salt rheum on

Eczema

come on my ankles, and I again took Hood's Sarsaparilla. The swelling went down and the eruptions healed. Then I had the grip and it left me in bad shape, with catarrh and other troubles. The doctor said I was all worn out, but might be patched up in a few weeks or two. But I clung to my old friend Hood's Sarsaparilla and was soon in my better health. I am alive yet, more than three years having passed since the doctor's prediction, thanks to Hood's. I am 69 years old, weigh 170 pounds, am in good health and recommend Hood's Sarsaparilla to all my friends for dyspepsia, catarrh and rheumatism, and also for cleansing the blood." S. S. Phillips, Wardsboro, Vermont.

Hood's Sarsaparilla

Is the One True Blood Purifier. All druggists. \$1. Prepared only by C. I. Hood & Co., Lowell, Mass.

Hood's Pills

Are the only pills to take with Hood's Sarsaparilla.

TRIED**Seeds**

From true stock. Every best and most profitable sort; grown, selected, and tested by a market gardener who knows the markets and market gardeners' needs. If you plant much or little—any crop—plant

Arlington TESTED Seeds.

You'll learn all about them, and much besides of value to gardeners in Rawson's 1897 Seed Book—free. See our big advertisement in issue of March 13.

W. W. Rawson & Co., Boston, Mass.

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ARMSTRONG & BAKER
Pittsburgh, Pa.
BEYER-HAYES
Pittsburgh, Pa.
DAVIS-CHAMBERLAIN
Pittsburgh, Pa.
FAIRBANKS
Pittsburgh, Pa.
ANCON
Pittsburgh, Pa.
BUCKEYE
Pittsburgh, Pa.
ATLANTIC
Pittsburgh, Pa.
BROOKLYN
New York.
JEWETT
Pittsburgh, Pa.
UNION
Pittsburgh, Pa.
SOUTHERN
Chicago.
KNIFMAN
Pittsburgh, Pa.
COLLIER
Pittsburgh, Pa.
MISSOURI
St. Louis.
RED SEAL
Pittsburgh, Pa.
SOUTHERN
Chicago.
JOHN T. LEWIS & BROS.
Cleveland, Ohio.
MORLEY
Cleveland, Ohio.
SALEM
Salem, Mass.
CORRELL
Buffalo, N. Y.
KENTUCKY
Louisville, Ky.

National Lead Co., 1 Broadway, New York.

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National Lead Co.,

For Sale by Mass. Ploughman,

MASSACHUSETTS PLOUGHMAN

BOSTON, APRIL 10, 1897.

Persons desiring a change in the address of their paper must state where the paper has been sent as well as the new direction.

FARM IT TO WIN.

This is an early spring. Are you ready to begin when the work calls you?

There are plenty of honest commission dealers. When you find them, hold on to them.

Begin work this spring as if you meant business. You know how to do things right. Do that way and no other.

SOME of the fruit trees are wrestling with a host of young water sprouts. The owner should take a hand in the fight.

BREEDING stock of all kinds is in good demand this spring, which would seem to indicate that somebody has faith in the future.

PEACH borers will begin to operate about the first of May. Punch them out, and apply coal tar or carbolic acid wash.

CLOVER is rich in mineral matter and protein. Corn and corn fodder are rich in starch. They even up well when fed together.

THERE are a few more Armenian refugees available as farm help and house help. Address the Armenian Benevolent Association, Old Colony Chapel, 66 Tyler St., Boston.

SOMETIMES it is a long way to the tool house, but it does not take as much time to take a tool there when through using it as it does to find it when lost in the high grass, or elsewhere.

THE art of Agriculture consists in three things—in keeping the soil rich, light, and free from weeds. This done, any plant will grow vigorously; if not done, no plant will grow.

THE Gypsy moth committee is giving good account of its \$150,000. The appropriation having been made early in the year, the egg hunters were enabled to get in their work in due season.

In piling firewood outdoors put the bark side up. Wood piled with the bark down will not keep so well nor so dry as when the bark is uppermost. The better plan is to put a roof over the woodpile.

EXPERIENCE at Highland Farm, as related elsewhere, tends to confirm the theory of Professor Maynard and others in regard to the possibility of good orchards upon rough, unutilized land. Such orchards, however, must be well manured, the brush must be moved twice a year, and a lookout maintained for insects and vermin. Growth will be slow for the first few years.

ONE of the very worst leaks on Farmer Slack's farm is in connection with the hay crop. It is wrong all the way through. In the first place, most of the fields are so badly run out and have been grazed so much in the fall that the crop is half wild and small in quantity. The fields contain so many rocks, stumps and hillocks that harvesting is greatly hindered. The hay season is so late on the Slack farm that the clover has gone by, while the other grasses have become hard and woody. Rainy weather always gives Slack no end of trouble. Several days are required to cure his crop and he has never got to the point of buying the hay caps as he had planned. After the hay is in the barn it is not safe even then. The leaks in the roof make bad work and some of the last of the hay which Slack is now pulling down looks hardly fit for anything but bedding.

THE peach yellows bill has suffered defeat, the Massachusetts Legislature having adopted the adverse report of the Ways and Means Committee. Doubtless the real difficulty has been the fact that so few peach growers have appeared in support of the bill, while a large number have shown open hostility to the measure. To have passed the bill may have appeared to the law makers like forcing a costly present upon unwilling recipients. Until a larger proportion of the growers seen to want the law, there is little probability of its enactment. It is to be hoped that further research into the nature of yellows will result in undoubted knowledge of the best means of coping with that obscure malady. The matter should receive the earnest attention of the State Experiment Station. While the weight of scientific observation supports the theory of the contagious nature of yellows, so much in that connection remains unsettled that there is the same danger of premature and too radical action as in the case of tuberculosis. Let there be more light, and let the peach growers have all the facts that can be ascertained.

DEAFNESS CANNOT BE CURED

My local applications, as they cannot reach the diseased portion of the ear. There is only one way to cure deafness, and that is by constitutional remedies. Deafness is caused by an inflammation of the mucous lining of the Eustachian Tube. When this tube is inflamed, you have a rumbling sound or imperfect hearing, and when it is entirely closed, deafness is the result, and unless the inflammation can be taken out and this tube restored to its normal condition, hearing will be destroyed forever. Nine cases out of ten are caused by catarrh, which is nothing but an inflamed condition of the mucous surfaces.

will give One Hundred Dollars for any case of Deafness (caused by catarrh) that cannot be cured by Hall's Catarrh Cure. Send for circular, free.

F. J. CHENEY & Co., Toledo, O.

Sold by Druggists, etc.

TOPICS OF THE WEEK.

Each week of late comes the pleasant duty of noting new signs of better times. About the only disturbing factor at present is the great flood in the lower Mississippi valley, injuring the cotton crop and blocking trade in that section. Many factories are resuming work. It is stated that 100,000 American workmen have been taken on since November. Woolen goods are selling better and there is much speculation in wool pending the expected tariff. Boot and shoe manufacture is fairly brisk. Other lines of industry quiet but improving. Certainty as to the exact provision of the new revenue bill will increase confidence. Business men want settled and assured conditions and they hope that Congress will succeed in passing a bill that will be stable enough to last over more than one administration.

The dry spring has increased the usual dangers from forest fires, and considerable damage has already occurred. Last week some railroad section hands started a fire at Yarmouth which caused the destruction of thousands of dollars' worth of property. As is their usual custom in the spring, the railroad men began burning off the dead grass and bushes beside the tracks. The wind was fresh from the westward, and soon fanned the little fires into big ones, which finally got away from the men and into the woods. The fire started near the Methodist camp-meeting ground, halfway between Yarmouth and Hyannis, on the line of the Hyannis Branch Railroad, and swept in an easterly direction, consuming all before it. The fire swept through woodland about five miles in length, and it has left a blackened path nearly three-quarters of a mile wide. Hundreds of cords of cut wood, ready for market, have been consumed, but at this time the damage cannot be estimated. Several dwelling houses were likewise destroyed.

A complication with Peru, which at one time threatened to become serious, has been settled by the release of Ramsay, the American sailor who was arrested by the Peruvian authorities at Callao about three months ago for alleged disorderly conduct. He was thrown into jail and condemned to a year's imprisonment, though without the slightest formality of legal trial. This action by Peru was in direct conflict with the provisions of Article 15 of the treaty between Peru and the United States. At first the Peruvian authorities refused to accede to the demand of this country for the sailor's release, but finally Ramsay has been set free.

The Spanish arms seem to be meeting with better success in the Philippine Islands than in Cuba, and the officials claim that the rebellion has been subdued. The fighting on the northern march has been severe, the losses running into the hundreds, and has been in marked contrast with the small engagements in Cuba. The Spanish forces have sustained considerable losses, General Savilla and two colonels being among those killed. When the trouble in the islands began, the Spanish forces consisted of only one regiment of artillery and one of marines. General Polavieja's present land force numbers 25,000 men. These numbers show the large proportions of the rebellion.

A test of 81 varieties of wheat grown at the Minnesota Station in 1896 compared in many cases with yields of former years. The largest yields per acre for 1896 were given by Imperial Amber, Russian Amber, Poole, Giant Square Head, Hunter Wheat, and New Columbia. Of the 81 varieties tested the ten having the shortest heads produced an average of eleven bushels per acre more than the ten having the longest heads. Notes on experiments in methods of culture favor sowing early in September, sowing with a drill, and two bushels of seed per acre. The largest yield of grain by measure and the best grain for seed were obtained from wheat cut later than the customary stage of ripeness.

New competition in the agricultural line may be expected with the opening of Siberia by the great railroad to the Pacific. That country is by no means a waste of snow, rocks and desert, but the northern portion contains immense areas well adapted to wheat growing and fruit culture. Hundreds of thousands of Russian emigrants have already settled there, although the road is only partly done. Russia not only gives away a homestead, but the settler is advanced a small loan without interest. The opening of Siberia will increase the power of Russia in the far East, and will bring her people into contact and competition with our own people of the newer West.

Floods continue to work destruction in the Mississippi valley. If the water is out of the delta by May 5 a crop of cotton may be grown, but cotton planted as late as May 10 has little chance of maturing before frost. There is still another danger. These crevasses must all be closed before the June rise or there will be a second overflow. The delta country produces annually no less than half a million bales of cotton. The great cotton belt around Flower Lake in Tunisia County, Miss., is a chocolate-colored sea. It has passed beyond human power to avert the wholesale annihilation that is being wrought, and it will take millions of dollars and years of toil to repair the damage added to the flood. The chief danger at present, and the worst one along the entire length of the Mississippi, is that which confronts Greenville, Miss. That town, which has 15,000 inhabitants, lies back of the levee and under the level of the river. A break here would cause great loss of life.

Tuberculosis in Connecticut.

LIVELY TIMES OVER THE HALF-DOZEN PROPOSED INSPECTION LAWS.

Connecticut has been the storm center of tuberculosis agitation this year. In other states of New England the changes have been few and quietly made, while in the Nutmeg state very radical measures have been proposed and to some extent adopted.

Early in the session the operation of the existing law was suspended. Since then many expedients have been proposed. Some of course favor the suspended law which provides for a Commission, voluntary inspection and one-half compensation. At the time of the hearings held last week, half a dozen bills were pending, aimed to restrict or sweep away the law, and one or more providing for a single commissioner with authority to appoint assistants, and still another requiring the selection to report cases of tuberculosis to the State Board of Agriculture.

Ex-Senator Averill explained the history of the legislation of 1895, and the powers given the commissioners. In reply to Judge Huntington's suggestion that the commissioners had managed to get \$31,000 out of the state, Mr. Averill replied that this was not under the provisions of the law. He had found the work of instruction, and not destruction, and would not object to a different and better law now. Continuing, Senator Averill generally defended the action of the agricultural committee of 1895, and of the commissioners. He would not favor a single commissioner, merely a scientific man, but would prefer practical farmers and cattle breeders as inspectors.

Ex-Representative Andrews of New Britain claimed that the diseases of animals are fostered by tight barns, containing no pure air. He argued that there is too much interference with farmers and their business. If all laws were carried out there would be three classes of farmers—those who obey the laws and starve, those who go insane, and a third whose members would shoot every commissioner who came on his land. [Laughter.] He characterized the present cattle commissioners as a lot of "veterinary heeleders," who desire to milk the Treasury.

P. W. Sanderson of Middletown said that he had killed about 4000 cattle and found only a dozen afflicted with tuberculosis. Dr. Cressy, veterinary surgeon, cited cases of the disease. He told of a man who kept his barn tightly closed until the moisture stood on the walls. He told the man he would lose his herd, and found tuberculosis there later in an awful stage. He said he was opposed to indiscriminate injection with tuberculin and claimed that ventilation and proper feeding and care of cattle would preserve their health.

To Protect Fruit Growers.

CONVENTION PROPOSES LAWS TO PREVENT INVASION OF INSECTS AND DISEASES.

A convention upon insect pests and plant diseases took important action at Washington recently. The convention was fairly national in regard to representation, and was composed of accredited delegates of Horticultural Societies, Nurserymen's Associations, State Agricultural Boards, Granges, Alliances, and Agricultural Colleges and Experiment Stations.

State legislation against the spread of the San Jose scale was especially urged. A draft was adopted of a bill to be introduced in Congress providing for a kind of quarantine system against plant diseases and pests, the proposed law to go into effect July 1st. That the proposition as to national legislation embraced two distinct ideas, first to provide against importation into this country of dangerous pests, and second, to prevent their dissemination from state to state through the medium of interstate commerce.

The committee report which includes the above measure was unanimously adopted. The general plan is one likely to meet the approval of fruit growers, and all persons interested in the horticultural welfare of the country. National legislation should be supplemented by state laws as suggested. Doubtless the state of Massachusetts would probably favor the idea. One invasion as costly as that of the Gypsy Moth ought to be warning enough to induce all reasonable precaution.

The Sugar Crop.

New Hampshire sugar makers have enjoyed a very heavy run of maple sap this season. The oldest inhabitant fails to remember anything like it, and the sugar harvest for 1897 promises to be one of the largest, notwithstanding the lateness of the season. A number of producers have already made one thousand pounds. Two "sugarings" a day is the rule.

Country Real Estate.

G. L. Knapp has sold a high-class 75 acre farm with valuable buildings, to J. D. Collins of Centre Brunswick, N. Y., who has already taken possession. The price received was in excess of the taxed value of about \$4000.

Willard M. Bacon has sold thirty-five acres of land in Wayland to Ornan S. Cook of Leominster, who intends to improve the property.

Large Peach Crop.

Prof. Wesley Webb, secretary of the Peninsula Horticultural Society, says that reports from the county vice presidents of the society show that the peach crop promises to be very heavy, nearly every county reporting that the condition at present is one hundred per cent. Peaches, plums and small fruits are also said to be in excellent condition.

See our SPECIAL OFFER on the sixth page.

Destroying Gypsy Moths.

About three hundred men are employed in the gypsy moth district this season, and more than a million egg clusters have been found and destroyed.

The clusters average about six hundred eggs each. Especial attention is given to the central portion of the infested district, including Medford, Malden, Melrose, Arlington and Saugus. The eggs not discovered by the hunters will soon begin to hatch, and the force will be kept busy destroying the young moths.

Those who have been working to secure Government aid in the fight against the moths now see their hope's success much nearer accomplishment. Congress will send an expert who will report upon the subject. Secretary Sessions has received a note from L. O. Howard, the chief entomologist of the department, saying that he will be here in April for the purpose of carrying out this provision of the law. He has been here before, but unofficially, and he is familiar with the methods of the gypsy moth commission and realizes the danger to the country from the moth if it gets beyond the control of Massachusetts. It is probable that he will stay here a considerable part of the summer. A favorable report will probably secure an appropriation next year.

Work of the Cattle Commission.

The annual inspection of the cattle of Massachusetts has been proceeding at a rapid rate.

To April 6, the number of animals quarantined was 3291, of which 1972 were condemned for slaughter. The high per cent of quarantined animals which have been condemned is owing to the fact that many of the cattle have been reported as the result of tests made by private veterinarians.

The method of cattle owners who have wished to get their diseased cattle tested and paid for by the state has been to hire veterinarians to make the tests by tuberculin. The cattle found diseased are reported to the local board of health, which in turn reports to the cattle commission. If the commission finds these cattle really diseased, it is obliged to condemn them and to pay full value. If the private veterinarian employed by the owners are known to be reliable, their test is accepted and the animals are not retested.

It will be seen that this method is really the practical equivalent of volunteer retesting work; but the plan is not so satisfactory to the Commission because, according to Dr. Peters, it is not easy to follow up the owners with the sanitary requirements adopted by the Commission. Dr. Peters expresses the hope that the funds will hold out to enable the Commission to do some regular request work, but the present demands are using up the money at a rapid rate.

The proposed inspection at the public cattle markets has not yet been put into operation.

The Horse Show.

The number of entries for the Boston Horse Show at Mechanics' Building this year is 826, which is over 200 more than were entered in last year's successful exhibition. In some respects the Boston Horse Show of 1897 promises to surpass the famous National Horse Show held yearly in Madison Square Garden, New York. By far the best hunters and jumpers ever seen in a show ring have been entered for the Boston show. In the open class for hunters there are some 56 entries, while at the National Horse Show the entries for this class were only 41, or 15 less than will appear here. The same is true of the entries for the Corinthian class, in which the Boston show has a larger and better list of entries than the National Horse Show.

Items of Farm News.

It is estimated that the recent blizzard near Cheyenne has cost cattle men from five to twenty-five per cent of their herds.

The exportable surplus of wheat in the Argentine Republic is placed by commercial authorities at 7,000,000 to 9,500,000 bushels.

It is estimated that before the season of apple exports is closed the total shipments from this country will amount to over three million barrels, by far the greatest on record. Prices abroad recently have not been equivalent to those on this side.

Dairymen and farmers in the vicinity of the University of Wisconsin dairy farm are protesting against the competition of the dairy farm in the milk market. A bill has been introduced in the legislature prohibiting the University from selling its products in the Madison market.

It has been found that a cow belonging to Attleboro and condemned to be killed for tuberculosis, was not killed but taken to Pawtucket and sold. There is now an investigation going on to see if this is not a general practice and if the state inspector is not guilty of collusion in such sales.

The assignment of the Globe Savings Bank of Chicago is a serious blow to many Nashua, N. H., investors, as about \$100,000 in stock is held there.

The first of the arrests of cigarette smokers was made Sunday at Providence. Nominally the charge preferred was that of vagrancy.

Biliousness

Is caused by torpid liver, which prevents digestion and permits food to ferment and putrefy in the stomach. Then follow dizziness, headache, insomnia, nervousness, and if not relieved, bilious fever or blood poisoning. Hood's Pills stimulate the stomach, rouse the liver, cure headache, dizziness, constipation, etc. 25 cents. Sold by all druggists. The only Pills to take with Hood's Sarsaparilla.

See our SPECIAL OFFER on the sixth page.

Read and Run.

Capital punishment has been abolished in Colorado.

The first Quaker Church at Denver, Col., was opened Sunday.

Andrew Carnegie, who has been sick at Greenwich, Mass., is able to sit up.

The American Board of Foreign Missions will meet at New Haven October, 12-15.

The condition of winter wheat prospects is improved as compared with former reports.

Snowfall has caused destructive avalanches in the Cascade Mountains in Washington.

Massachusetts has a grand army of 1,302,479 persons with bank accounts of their own.

Richard Olney, ex-Secretary of State, is at his desk in his Boston law office attending to business.

Nearly all of the prisoners made idle by the new law in New York are now engaged in new industries.

Attorney General Smith of Hawaii says there is no danger of any trouble with the Japanese in the island.

The Japanese Government has placed an order for 2000 tons of bridge steel for railways with a Philadelphia firm.

A large coal mine is to be opened at Bluefield, W. Va., and the company is composed wholly of colored persons.

The striking weavers at Passaic, N. J., have organized a union, and say they will stay out until the wage question is settled.

The flood damage in Minnesota continues, and in many places fears are entertained that seeding cannot be done this year.

The German population of New York is organizing with the purpose of having a candidate suitable to them, elected mayor.

While thawing a box of dynamite at Webb City, Mo., Benjamin Brainer and Long Cummings were torn to pieces by an explosion.

The Government has bought one hundred and fifty acres on Plum Island, near New London, Conn., on which it will erect a fort.

Several attempts have been made to set fire to buildings in Portsmouth, Va., and suspected fire-bugs have been fired upon by citizens.

The Legislature of New Hampshire has passed a law providing for the inspection of all ice sold within the state, to guard against disease.

Some of the larger foothills of the Catskills, north of Kingston, N. Y., are ablaze with forest fires for miles. Everything is as dry as tinder.

Arbuckle Brothers and Woolson Spice Company have cut low grade coffee down to eleven cents per pound. This is a result of the coffee war.

Frank Butler, the Australian murderer about to be taken from San Francisco home, confesses he committed one murder, but did it in self-defense.

The torpedo-boat Dupont, which was launched from the Herreshoff yard last Tuesday, will have her preliminary trial May 20. The Government trial over the measured course will take place in June.

An immense beet sugar factory of 3,000 tons of beet capacity daily is under construction at Saline, Cal. It will be finished by the spring of 1898, and the product of 40,000 acres will be required to feed it.

If not at home being taught by a man, take this good advice. Try *Dobbin's Electric Soap* next Monday. It won't cost much, and you will then know for yourself just how good it is. Be sure to get no imitation. There are lots of them.

The extent of the robbery of the taxpayers of Pittsburg, Pa., was not discovered until the chief clerk was convicted and jailed. Then it was discovered that he had looted the treasury to the extent of \$535,574. He was only city attorney, and his name is Moreland.


Profiting by the experience of other states, Governor Hastings of Pennsylvania has served notice on the Legislature that he will not sanction the erection of a capitol of "imposing dimensions." He thinks a building costing \$500,000 is ample for the needs of the State.

The American Barkentine Herbert Fuller, the theatre of the triple ocean tragedy, sailed from New York Tuesday for Port Natal, South Africa. She is to be commanded on this voyage by Captain E. L. Nash, brother of Captain Charles I. Nash, who, with his wife, was murdered at sea.

It is said that enterprising New England hunters who live near the boundary line of Maine and New Hampshire are taking advantage of the bounty laws of each state and getting double pay for each bear killed. New Hampshire pays so much for each pair of ears, while Maine keeps tally by the nose.

The house and barn of Dr. Sewall Fisher, the well-known Fitchburg horticulturist, were destroyed by fire last week. Nothing in the barn was saved, and besides the two horses, one cow and twelve tons of hay, a carriage, one small wagon, three farm wagons and, in fact, all the farming tools which Dr. Fisher has gathered in forty years' work, were destroyed.

The trial of Dr. C. M. Dodge of New Hampshire, indicted for murder in the second degree of Mrs. Carrie Meloon of Raymond, opened at the Supreme Court at Manchester, Monday morning. Mrs. Meloon died suddenly on October 9 last, while in an operating chair in the office of Dr. Dodge, one of the most prominent physicians in the city. A coroner's jury exonerated the doctor, but the grand jury found an indictment, charging him with causing the death of Mrs. Meloon.



GREGORY'S SEED

In competing for the business of the country at large, we find that we have dropped our prices for pounds of squash, cucumber, parsnip, radish and tomato, below (in some instances decidedly below) that of any first-class seed house in New England whose catalogue we have seen. Although we did not do this with the object of competing for New England trade, still we know of no reason why farmers and gardeners should not profit by it. Our long established reputation for reliability is as precious to us as ever, and will be as carefully guarded. The **Extra Early Robert's Potato**, and **Gregory's Surprise Pea** (which we alone catalogue) will be found by our customers to be not simply novelties, but decided acquisitions. Our Flower and Vegetable Seed Catalogue free to all.

J. J. H. GREGORY & SON, Marblehead, Massachusetts.

Selling Diseased Cows.

A sensation has been caused along the southern borders of this State by the discovery of the Cattle Commission that condemned Massachusetts cattle, instead of being slaughtered, have been taken into Rhode Island and sold.

Investigation is now going on and the extent of the fraud has not been determined. The discovery was made by following a couple of cows which had been condemned and were supposed to be taken to slaughter, but, instead, they were driven across the line and left with a Rhode Island cattle trader. It is also reported that the meat of condemned cattle has been sold across the border.

Dr. Peters of the Massachusetts Commission says the matter will be sifted, and the guilty parties brought to account.

ODDS AND ENDS.

It is estimated that the people of the United States smoke 115,000 tons of tobacco annually.

A South Carolina man has forty acres of tea plants. The shrubs are about three feet high and planted in rows six feet apart.

The Yellow River is styled the "Sorrow of China." It is estimated that its floods in the present century have cost China 11,000,000 lives.

Paris is making the venture of laying down mahogany roadways. The Rue Lafayette has been pulled up and relaid with real Brazilian mahogany of a peculiarly fine texture and color.

The New Hampshire Legislature has followed the Massachusetts, and has passed a bill to abolish "Fast Day" and to make April 19 a legal holiday, to be known as "Patriots' Day."

West Virginia's Supreme Court having affirmed a decision under the State law requiring all oleomargarine sold there to be colored pink, the matter, it is said, is likely to be carried to the federal court.

Experiments in Florida and Louisiana have shown that bamboo will grow in those states almost as well as in the hotter countries. Around Fort Meyers there are bamboos that have attained to a height of fifty or sixty feet.

According to the British Medical Journal, a thermometer was left near a stove in a sleeping room at Dusseldorf, Germany, recently, and the fumes from the mercury poisoned two children so that their lives were saved with difficulty.

A Kansas preacher told his flock the other day that the great trouble with the Kansas farmer as a general thing is that he farms too much land too little. He assured them that a man could do better with eighty acres well tilled than with 400 acres cultivated as most of the farms in the Sunflower State now are.

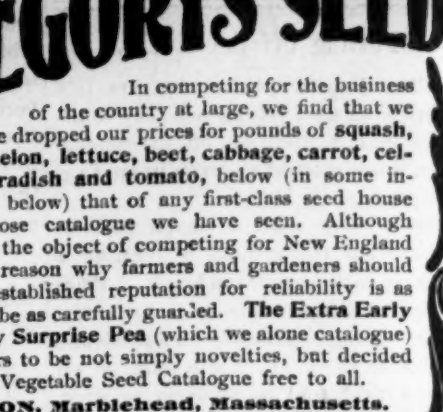
According to a correspondent of the New York Times, some California oranges were recently shipped to Sitka, Alaska, and from there they were sent to St. Michael's and thence two thousand miles up the Yukon River to Circle City, Alaska, where they were sold for \$150 per box containing 150 oranges, or \$1 for each orange.

The culture of olives in California has increased so rapidly that the state now has a monopoly of the market of this country. The crop last year netted \$250,000 to the growers, but this year it is estimated the output will yield \$3,000,000. The reason for the expected great increase is that a great number of orchards bear this year for the first time. It takes seven years to bring an orchard to productive bearing. Properly tended, the trees continue to produce for centuries.

The electric cab is the latest triumph of the horseless vehicle idea. A company in New York has begun the operation of a line of public cabs driven by storage batteries and capable of a speed of from eight to fifteen miles per hour. The new cabs are expensive to build, but the novelty will doubtless attract considerable custom, the charge being but little above that of ordinary vehicles.

Solid Facts About Vegetables.

Few squash growers or squash lovers know to what extent they are indebted to the veteran Marblehead (Mass.) seedsman, Mr. JAMES J. H. GREGORY. Always an enthusiast on the squash subject, Mr. Gregory takes much pride in the fact that he has introduced more standard varieties of this delicious and useful vegetable than any other seed grower. To him is due the introduction of the long famous Hubbard and Marblehead, the widely celebrated Butternut, White Chestnut, Cocoon, and many others. All of Mr. Gregory's enthusiasm and energy have not been expended on squashes, however, as growers of his All-Season, Deep Head and Hard Head Cabbages and of his Early Ohio and Burbank Potatoes can attest. Of late the wrinkled varieties of peas have been the object of Mr. Gregory's special and deep study, resulting in the introduction of the splendid and widely grown Nott's Excelsior. The zenith of pea culture has been reached in Gregory's Electric Pea. Remarkably early, wonderfully prolific and of such excellent quality, it must soon entirely supersede the hard varieties of early peas. Gregory's Seed Catalogue is a practical, common-sense book that should be in the hands of every planter. J. J. H. Gregory and Son, Marblehead, Mass., mail free to any one that requests it.



IOWA 6% FARM 6% LOANS NET.

For twenty-eight years we have been engaged in placing loans on Iowa farms without loss or a farm being taken by any investor. No better record can be made. Iowa agriculturally leads all other states. It is the garden of the West, and has no State debt. Loans always on Bond and Mortgage and property personally inspected. No Trustees, Corporations or Debitures. Interest and principal net to lender, and highest references East and West. Please call or send for pamphlet and list of offerings.



ELLSWORTH & JONES.

Home Office established 1871. Iowa Falls, Ia. Chamber of Commerce Building, Chicago.

Room 208 Tremont Building, BOSTON.

No Yellows Law.

The Mass. House of Representatives gave over half an hour Monday to the bill to provide for the eradication of peach yellows which the committee on agriculture reported unanimously ought to pass and which the ways and means committee reported unanimously ought not to pass. Mr. Waite of Medford was against the bill because there was no demand for it, and it would involve much expense for the state. Mr. Kelton of Petersham said that several other states have this law exactly, to the great benefit of their tree industry. Mr. Mills of Newburyport was strongly for the bill, saying that it would be a large benefit to the property of the state. Mr. Sanderson of Lynn said that the fruit-growers of the state do not want the bill, and that he had many letters from them to that effect. The bill was debated further on each side till the previous question was moved. The bill was rejected by ninety-two yeas to twenty-one nays.

New Process of Making Maple Sugar.

It is not generally known that sap left over night in the bucket, when cold enough to slowly freeze, will force all its sweets to the surface of the ice. This syrup is of the consistency of honey and as colorless as the sap itself. Of course it is free from all smoke and dirt flavors. The time will come when this syrup will be extracted from the sap, by slowly chilling the sap to the freezing point, by a process similar to making artificial ice. By this process large quantities of sap could be handled at one time.

A Free Essay.

Compiling experiences of many farmers with Artichokes, treating of the different kinds, their use and enormous yield—often 1000 bushels—and sure preventive of hog cholera. Prices and freight rates to all points. Single bushel, \$1. Send, also, for the free illustrated booklet, "

THE HOUSEHOLD.

WHISPERING DOWN BELOW.

A wee Daisy whispered, "Tis time, dears, I think; The winds have stopped blowing, I can't sleep a wink! Get ready your trills and your nice golden caps. To peep when the rain on the door softly taps—The warm silver rain softly taps."

A meek little Violet answered, "Tis plain She talks in her sleep! Let us slumber again." "That's just my opinion," observed Buttercup; "The sunshine will tell us this time to get up—Precisely the time to get up!"

"Hush!" whispered a Lily, "Why wake us so soon? Though you may not hear them, the harsh breezes croon: They tell of the storms that are coming this way: It will not be springtime for many a day—Ay, many a desolate day!"

"Oh! do go to sleep," cried a Crocus near by, "There isn't a sign of a bird in the sky; You must have been dreaming; If springtime were near, You foolish young Daisy, I'm sure I should hear—The first one of all I should hear!"

But Daisy replied, "Oh, I know 'tis the spring! The golden-rods sighed, 'If you hear the birds sing, Why linger, you foolish young Daisy, at all? I only began to sleep late in the fall; Go! there's a dear, don't wake us all!'"—Selected.

LITTLE BIRD BLUE.

Little Bird Blue, come sing us your song: The cold winter weather has lasted so long We're tired of skates, and we're tired of sleds, We're tired of snow-banks as high as our heads; Now we're watching for you, Little Bird Blue.

Soon as you sing, then the springtime will come. The robins will call and the honey-bees hum, And the dear little pussies, so cunning and gray, Will sit in the willow trees over the way, So hurry, please do, Little Bird Blue!

We're longing to hunt in the woods, for we know Just where the spring-beauties and liverwort grow; We're sure they will peep when they hear your first song, But why are you keeping us waiting so long, All waiting for you, Little Bird Blue? —Sel.

SUNFLOWER HOME.

Sunflower Home started as a little brown seed that Maida put into the ground one warm May morning. The sun and rain soon made it open, and send two tiny green leaves above ground; and then it grew taller and taller, until it was ready to be a home.

Well, who would live there? First, Mrs. Butterfly flew along, and stopped at Sunflower Home, to look at the house, one hot summer afternoon. She said: "I do not care to live here myself, because I would rather fly about; but it will be a nice home for my babies after they get here. I'll just stop awhile, and leave all these eggs that are so heavy to carry about in my body as I fly. The rent is not high; and, besides, no one would turn away a lot of poor little babies!"

So Mrs. Butterfly left her tiny eggs in Sunflower Home, and flew off in the sunshine. The days went on, until one day there came to Sunflower Home some aphides. That is such a fine sounding name that I feel regretful to tell you that aphides are only plant-lice, and not at all good tenants for any home. But here they were; and they plunged their bills into leaves, and began sucking and, in their turn, putting out more little ones. I do not know how soon Sunflower Home would all have been eaten if Mrs. Lady-Bird had not come flying that way.

"Oh! oh!" said she. "Here is Sunflower Home, and here are the aphides! This is where I will live, and I will put my little packet of eggs right where the aphides are thickest. They will soon hatch, and lady-bird babies will grow fat eating them up."

So she did; and Sunflower Home grew higher and higher, and Maida was happy. One morning a beautiful dragon-fly called; but he had come only for breakfast, and then away. What did he eat? I hope it was the aphides, or the lovely-colored flies that had come a few days before and settled on the sunflower leaves, only to spot them with brown and make them dirty. I hope he did not eat the dear little lady-bugs. Perhaps he took only a draught of sunflower air.

Another morning Maida came out in the garden; and in a minute she called: "Oh, mamma! Come and see what has come to live at Sunflower Home!"

Mamma said: "They are tiny caterpillars, and they are Mrs. Butterfly's children. I thought she did not call for nothing so long ago."

"Oh, what cunning babies! I am so glad the fuzzy little things came!" "No, indeed!" mamma said. "We are not glad, and they must not stay. They are worse than the aphides, and will eat the leaves all away."

Every day after that, Maida and mamma picked off and killed all the caterpillars they could find. The days went on; and, after a while, Sunflower Home had a big sunflower on its very top. Was it a roof-garden, do you think? Such a great, yellow flower, made up of many tiny flowers in the middle! It brought new callers—the honey-bees; and Maida liked to stand near and say, "Won't you

come and take lunch with me at Sunflower Home?"

"Buzz, buzz-z!" must have meant, "Yes, yes;" for they said it, and took their hearty lunch.

The days still went on; and the sunflower had many seeds, which began to ripen, while the leaves grew ragged and shriveled. No more new-comers arrived to live at the Home; but one autumn morning Maida found that some dear little brown birds had stopped for a breakfast of seeds. They said, "Chirp, chirp, chirp!" which meant, "Oh, it's so good!" So Maida said, "You're very welcome, I'm sure!"

The cold winds and hard rains of fall wore out Sunflower Home at last; but that was all right, for who was there to live in such a cool, airy house in the winter? Maida saved some of the seeds; and, as she sat by her warm fire, she said, "Mamma, I'm going to have another Sunflower Home next summer; for wasn't that a pretty one?"—Christmas Register.

"I wonder who ever set the fashion for dressing children in sailor suits?" observed Mr. Mann. "I do see maybe it with Mrs. Noah, papa," hissed Polly. —Harper's Bazar.

"If I only had a place to put all the shoes I get on my shoes and clothes playing out-doors these days, I'd soon own a couple of acres—wouldn't I, mamma?" observed Jack as he prepared to retire for the night. —Harper's Bazar.

THE HOME CORNER.

FREE PATTERN.

By special arrangement with the BAZAR GLOVE-KITTING PATTERNS CO., we are able to supply our readers with the Bazar Glove-Kitting Patterns at a very low cost. It is acknowledged by every one that these patterns are the simplest, most economical and most reliable patterns published. Full directions accompany each pattern, and our lady readers have been invariably pleased with them in the past. The coupon below may accompany each order, otherwise the pattern will cost the full price.

MASS. PLOUGHMAN COUPON.
Cut this out, fill in your name, address, number and size of pattern desired, and mail it to THE HOME CORNER, MASS. PLOUGHMAN, BOSTON, MASS.

Name
Address
No. of Pattern
Size
Enclose ten cents to pay expenses.



7017-Ladies' Shirt Waist with Stock Collar.

Shirt waist of dimity in narrow stripes of violet and white, with linen collar and stock of black satin, giving the finishing touches at the throat. At the right-front edge is a box-plait through which button-holes are worked to effect the closing with studs or buttons. The soft and becoming fullness of the front is arranged by gathers at the neck and shoulder edges, and again confined at the waist line by gathers. The back is gathered at the top and joined to a yoke lining with straight lower edges, the pointed yoke being placed over the gathers and stitched firmly down, thus ensuring a durable finish. The yoke when cut of striped material has its shoulder edges laid lengthwise of the goods, which throws the centre-back on a pretty bias, the seam meeting in V style. The stylish sleeves are cut with the stripes running vertically (a new wrinkle in this season's modes) and are gathered at the upper and lower edges, a straight cuff finishing the wrists, and openings being made in the back of sleeves that are finished with pointed overlaps. A shaped neck band completes the neck and the elastic collar of white linen is arranged. The stock collar is one of the season's newest fancies. It consists of a deep close-fitting band to the upper edge of which are joined narrow portions forming open front and back and flare slightly. The collar is attached to the shirt in front and closes at the back. Cambric, percale, dimity, lawn, batiste, organdie and gingham, are suitable fabrics for making. Dainty and inexpensive waists can be made at home by the home dressmaker with the aid of this well-fitted pattern. To make this shirt waist for a lady in the medium size will require three and one-half yards of thirty-six-inch wide material. The pattern, No. 7017, is cut in sizes for a 32, 34, 36, 38, 40, 42, and 44-inch bust measure. With coupon, ten cents.



7021-Juys Military Suit.

This jaunty little suit here pictured is particularly designed to meet the requirement of pupils who attend military academies where uniform is the order of the day. As represented it is made of navy-blue cloth with decorations of black braid. The single-breasted coat buttons closely to the neck with button-holes and brass buttons, and is joined by shoulder and under-arm seams to the wide back, which is seamless. At the neck is a close standing band, and useful pockets are inserted in each front. The sleeves, of comfortable width, are shaped with upper and under portions and are decorated at the wrists with braid. The knee trousers are shaped by inside and outside leg seams, small hip darts fitting them closely at the top. The closing is at the sides, where pockets are inserted, and a hip pocket can be made on the right hip, if wanted. Button-holes are made in the waist bands, which are stitched inside, and placed at the top to attach the trousers to the waist, or buttons for suspenders can be sewed on if so preferred. Cloth in the regulation military-blue or postman's gray will make natty suits of this description; the decorations depending entirely on the requirements of the school. Flannel or serge is frequently employed. To make this suit for a boy of eight years will require three yards of twenty-seven-inch wide material. The pattern, No. 7021, is cut in sizes for boys of four, six, eight, ten and twelve years. With coupon, ten cents.

There are several new points this year in shirt waists, says Harper's Bazar, and, of course, a marked change in sleeves. A small leg-of-mutton, a bishop sleeve very much narrower than last season's, and in exaggerated patterns a sleeve like the one on men's shirts are the three ofttest seen. The last is not pretty nor becoming, but is the best to wear under an Eton jacket or blazer, for there is only enough fullness to be comfortable under the coat sleeves, and what fullness there is is gathered on the top into the armhole. The sleeves are finished at the wrist by being gathered into a band, to which cuffs can be attached, or else have a turned-over cuff of the same material as the shirt. Where economy is considered the detachable cuffs are chosen, and it is quite out of date to have cuffs fastened to the sleeve. White linen cuffs often require to be boiled before they can be made quite white, but the dainty colors of the shirt itself would soon fade if it, too, had to go through such a heroic style of treatment.

There are two styles of cuffs—the plain, to be worn with the link sleeve buttons, and the broad turned-over ones, like those so fashionable last season. The first mentioned are the smarter, and infinitely better for many reasons. They launder better and slip on under coat sleeves much more comfortably. As is already the case, there are many varieties of fashion, such as hem-stitching, narrow bias folds of colored linen and ribbons worn instead of sleeve-links, but all these elaborate fads do not accord with the simple and plain effect that the regular tailor-made shirts, which are in the best style, possess.

Linon batiste waists are exhibited in great variety this year, and exceedingly pretty some of them are. The favorite pattern is the body of the shirt made of the embroidered and the sleeves of the plain, finished with cuffs also of the plain, and the band of the neck made so that either a linen collar or ribbon stock can be worn. Plain white embroidered batiste is not quite so smart as the batiste embroidered in several colors. There are waists of flowered organdie and lawn, deliciously thin and cool, but hardly so serviceable as the other; and dimity. A new idea this season is the under-waist or corset cover, carefully fitted, and of some color that looks well underneath the shirt-waist. Most of the thin materials are made with a pointed yoke in the back, or two yokes, and the front is laid in tucks, which in themselves form a yoke, and below the yoke the fullness is drawn in at the waist and fastened down with a stitched band.

White dimity shirts are extremely smart, but as yet the only pretty ones are made to order. Dimity is a most satisfactory material for constant laundering, and wears like iron. These dimity shirts are made very simply, with yoke in the back, and the fullness at the shoulders; sleeves medium size, and between a bishop and a leg-of-mutton; turned-back cuffs of dimity and a band at the throat.

There is always more or less difficulty experienced by amateurs in boning a waist, says the Delinquent. Though in many waists the material is filled over the lining, the latter must, nevertheless, be fitted and boned as carefully as in a smooth-fitting, tailor-made basque. Good whalebones may be used again and again; if soaked in tepid water, they will regain their shape. The bones must not be adjusted too high, especially in the under-arm seams, and should be left free for about an inch at the top. The casings, or silk tapes—sometimes preferred to

casings—are now sewed on very loosely and when the bones are slipped in, the correct spring will be secured at the line of the waist. A neat finish may be then given the seams by making cat-stitching with colored silk on the casings. Only very light and flexible bones are used in revers along the edges and across the revers at intervals. Crush girdles are also sometimes worn, but they will soon collapse. Longer bones are adjusted at the centre of the front and at the closing edges than at the sides.

The bottom of a basque to be worn over the skirt will remain taut and trim if a bias interlining of crinoline be inserted between the material and the silk underfacing, silk being imperative. The interlining should be a trifle less deep than the facing, its upper edge being sewed in with the facing.

Standing collars should always be lined with white silk to prevent the discoloration of the skin.

Stripes should be matched in the center-back seam of a basque, where the stripe should meet in chevrons. This arrangement is conducive to a slender effect at the waist-line. In adding lace to sleeves it should be first gathered and then sewed in, the fullness being distributed evenly.

Now about skirts. When made of striped material, the stripes form chevrons at every seam in some designs of the gored type. A charming effect may be produced in a gored skirt by opening the side-front seams for a depth of from nine to twelve inches at the bottom and adjusting several short bias loops at the bottom edge and small crocheted or covered buttons at the opposite edge, looping the braid over the buttons. A frill of silk may be sewed underneath to show between the edges. The silk balayuse has come back and may be purchased ready for adjustment. Skirts for stout women should be finished at the top with a narrow cording rather than a band; the cord gives more easily and is, therefore, more practical. The skirt is adjusted in precisely the same way to the cord, which is fastened with hook and eyes or loops. A packet should be stayed at the lower end with a tacking, so that the skirt does not easily tear apart at this point. The material in skirts having bias seams stretches very easily. This may be prevented by staying the seams with tape, which should be sewed against the seam. This is especially necessary at the center-back seam, where the lining is eight inches wide all around should be narrowly bound at the upper edge with tape before adjusting it, to prevent its pushing through the material.

How to Tan a Sheep-Skin.—One of the most comfortable rugs one may have for a bedroom, in truth just the rug to step on one's feet in cold mornings, and a rug that every farmer's wife may possess, is a sheepskin rug. The method submitted here for tanning a sheep skin has been tested over and again and the result is satisfactory, says the Ohio Farmer.

After the pelt has been removed from the sheep spread it on an even surface, flesh side up, sprinkle salt freely on it and rub it in hard with a cob. Let it remain on the floor until the salt dissolves, then make a strong warm suds and wash the wool thoroughly. Let it get partially dry, then, if the skin is a large one, take one pound of pulverized alum and mix it with one pound of salt; mix in bran and water enough to make a stiff batter; spread it over the flesh side of the skin. Then fold it in this manner (being careful to keep the wool on the outside). Turn the sides in until they meet in the center. Let it lie so for two or three days, then shake the bran all off. As soon as it begins to dry, work it by pulling and stretching over the top board of a fence (or a similar device). Continue in this manner until the skin is soft and pliable. After this is accomplished the wool is to be carded or combed. This is the most tedious process of all.

This process will answer for other pelts as well. One very pretty rug which has been in constant use in a sitting-room for a number of years, was made from the skin of a young calf a few days old. Then there is the bear-skin rug, the bear having been shot in Colorado, and the skin sent all the way to Ohio as a trophy, by the proud young hunter, to be tanned by this process.

Egg Bread, Butter Bread or Spoon Bread.—One of the delicious things in southern cookery is known by these names in different sections of the South, says an exchange. It offers a method of using left-overs in the line of rice, grits and cereals. If it seems extravagant in the use of eggs, one should bear in mind that owing to the climate, poultry and eggs are comparatively cheap and abundant. Scald a cupful of white corn meal with half a pint of boiling water. Add half a teaspoonful of salt, a cupful of cooked rice, grits or any other cereal; three eggs well beaten, two teaspoonfuls of baking powder, one and one-half cups of milk. Bake in an earthen dish until firm like a skinned custard. It is sometimes prepared in a thin sheet, but is usually two inches thick and very nice.

Of course, lettuce makes the salad par excellence, but there are other vegetables which may be used by way of variety. The humble potato is the basis of a salad which, if daintily prepared, is a delicious dish, says the N. Y. Observer. Cabbage, when new, cauliflower, celery and tomatoes, are all entitled to rank among the salad vegetables.

The cabbage salad is scarcely more than a cold slaw, very daintily prepared, and with plenty of dressing. For it the cabbage should be young, crisp and white, and should be shredded as finely as possible, sprinkled with salt, and placed on ice an hour or two before it is needed. Then it should be drained, placed in the cold salad bowl, and have plenty of dressing poured over it. With two silver forks the cabbage must be lightly tossed until the dressing is evenly distributed.

Some people are unable to enjoy salads, because of the flavor of the oil used in the dressing. An excellent and wholesome dressing may be used by substituting fresh butter for the oil. This is the way to make it. Place the butter, about two ounces in a bowl, and warm, but do not

make oil of it, mix to a cream, add the yolks of two raw eggs, and a little dry mustard, stir well, then add the vinegar a little at a time. If a very thick dressing is wanted, it is advisable to keep the bowl on the stove all the time it is being made. For cabbage salad, however, it should be of the consistency of thick cream. A tablespoonful of good cream may be added to it just before it is used, and may be further improved by the addition of the pounded yolks of hard-boiled eggs.

For the cauliflower salad a pure, firm head is required. The flowers are broken off one whole, tied in a coarse cheese cloth, and plunged into boiling, salted water for about twenty-five minutes. When quite cold, the flowers are broken into pieces of convenient size, arranged in a dish with the flowers up, and covered with dressing. A garnish of pickled beets or pickled red cabbage may be used. When large tomatoes are procurable get enough for a dish, cut off the tops and scoop the insides out clean. Boil the cauliflower as directed above, and when cold cut off all the stalks, as near as possible to the flowers without breaking them. Lay the largest of the flowers aside, and cut up the others with the stalks into small pieces. Pour over these some liquid dressing, stir well, and fill the tomatoes almost to the top. Place the whole flowers over, and a tablespoonful of thick dressing over each. Chill thoroughly. This is a nice salad for a luncheon.

We also serve the pulp of the tomatoes on lettuce leaves with a little thick dressing. This should be thoroughly chilled before being sent to table.

To make potato salad one must bear in mind the fact that every piece of potato should be a solid cube, and with this end in view the potatoes must be boiled until they are done, and not a minute longer. When almost cold they are to be cut in dice, and a little butter and vinegar, a tablespoonful finely chopped parsley, and another of finely shredded onion mixed with them. Then they must stand in the refrigerator until thoroughly chilled. Pour over them a nice thick dressing and garnish the top with rings of hard-boiled eggs, cut in slices, and little sprigs of fresh green parsley. Pepper can be added to the potatoes, which are, of course, boiled in salted water.

A celery salad may be made from the stalks which are not crisp and white enough for the table, boiling them in salted water until tender, cutting in half-inch lengths, and serving with mayonnaise dressing.

Many fruits may be used to advantage in salad making. Oranges, peeled and cut in small pieces, all the pips being carefully removed, are excellent served with French dressing. So are some varieties of pears and melons. A fruit salad in which several kinds of fruit are used is delicious on a very warm day. Oranges, bananas, grated pineapple, cherries, and whatever berries happen to be in season, are placed in a crystal bowl in layers, and thoroughly chilled. The dressing is compounded of butter, eggs, lemon juice and sugar, with any preferred flavor. The fruit juices are all retained, and only sufficient lemon is used in the dressing to give it a slight flavor.

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This popular ladies' journal, now in its twenty-fourth year, is as readable and attractive as the best writers and artists can make it. It is an unrivaled high-class magazine of general and home literature, profusely illustrated with exquisite drawings.

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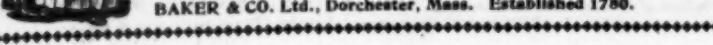
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OUR HOMES.

"WHEN THE GREEN GITS BACK IN THE TREES."

In the spring when the green gits back in the trees,
And the sun comes out and stays,
And your boots pull on with a good tight squeeze,
And you think of your barefoot days;
When you sit to work and you want to not,
And you and your wife agree
It's time to spade up the garden lot—
When the green gits back in the trees—
Well, work is the least of my ideas
When the green, you know, gits back in the trees.

When the whole tail-feathers of winter time
Is all pulled out and gone,
And the sap it flows and begins to climb,
And the sweet it starts out on
A feller's forehead, a-gittin' down
At the old spring, a-gittin' down
I kind of like, jes' a-leaderin' round
When the green gits back in the trees—
"Gee, pottin' round" a-joe-plase—
When the green, you know, gits back in the trees.

—James Whitcomb Riley.

BALANCING ACCOUNTS.

"Them that gits April-fooled, ought to be April-fooled, I say," remarked Saul Tompkins, the village blacksmith, to the group of loafers who were collected around the stove in "Strout's General Market," one evening, the last in March.

"I'm with you there, Saul," chimed in Abel Strout, the proprietor of the establishment. "A man who can't see through the thin guise of an April fool, must be a little weak in his upper story, to say the least, and shouldn't find fault if he does get outwitted. I have lived in this world over forty years now, and no one has ever seen the chance to cry 'April fool' to me, and I don't believe they will in forty more, either."

"'Twould be a joke on you fellows if you had occasion to sing another tune before to-morrow night," ventured Uncle Josh Hopkins, as he pressed the tobacco farther down in his pipe bowl, "but I will allow," he continued, "that considerin' the number of tricks you that you have got off mighty free; but don't you think you bore on a little too hard last year? Here's Mr. Strout gave Ed Flint a glass of raspberry vinegar just as much ipecac in it that his folks had to call old Dr. Brown in. Some would have prosecuted you for that, Abel, and his father a lawyer, too."

"Oh, Ed didn't take it to heart any; of course I was no intention of giving him so big a dose as I did; but then folks must keep their eyes open the same as I do," chuckled Mr. Strout.

"That warn't no madder than the trick Saul come on me," said Jake Small, a great, green boy, who had been darning his awkward legs off of the counter.

"He, he, he," cackled the blacksmith, "how like timenation you jumped; it was with a dollar jest to listen to the way you hollered. You see," he continued, turning to the crowd, "I had jest finished a horse-shoe, and it had laid on the floor jest long enough for the color to fade out of it, when Jake come in; and jest that sudden it popped into my pate that 'twas the tust of April. 'Jake,' says I, 'jest you hand me up that 'ere shoe, will ye? for my back has took a crick in it to-day.' And as perlike as you please, Jake stooped over and grabbed hold of it, an' sech a yell as he fetched, you would a thought 'em 'Sawra' in his was along again," and Saul went into another spasm of merriment.

"Well, you had better believe it wa'n't no laughin' matter with me," muttered Jake. "It took the flesh clean off'n the palm of my hand; and I couldn't use it for more'n a month."

"That's what I meant, exactly," said Uncle Jake, "you did both on ye bear on a little too hard last year."

"Well," replied the blacksmith, "they will have a chance ter pay us back to-morrow, that is, pervidin' they is smart enough."

"That's well put in, because you'll be on the watch so mighty close'er feller won't have no show," grumbled Jake, looking at his scarred hand.

"I don't know how 'tis with Saul," said Mr. Strout, with a twinkle in his eye, "but for one, I care no intention of walking around all day with my eye shut, just to give some one a chance to get even with me. Hello! here's Sam jest getting back from the railroad," he exclaimed, as a heavy team lumbered up before the store door; he's late to-night."

"Where'll you have your freight, Abel?" called the driver.

"What have you got, Sam?" he asked, going to the door.

"Only one small box, and this hoghead of molasses; the going's so bad I couldn't take much."

"The box you may bring in, and the hoghead we will just roll onto the platform for to-night; I am not a bit afraid of anyone stealing that."

Jake, who had assisted in unloading the hoghead, slouched away, and the others resumed their seats around the stove.

"Pretty techy, Jake is, about that burin' he got from the horse-shoe," said Saul. Just then the door opened and a young man entered with a large pal in his hand.

"How are ye, Ed?" was Saul's greeting. "We was jest having a good laugh over your raspberry vinegar; think you'll drink any to-morrow?"

"With so much molasses; only last week I filled their five-gallon keg with this same kind." And Mr. Strout closed his money draw with a snap.

"Prob'ly the young folks is goin' ter have er candy-pullin', and don't want ter draw it out of the kaig," said Saul.

"Like as not you are right," admitted Mr. Strout, and the matter being settled to their satisfaction, it passed out of their minds.

When Mr. Strout stepped upon his store platform the next morning, something met his view which caused his eyes to dilate with astonishment and anger. Driven into the head of the hoghead which he had allowed to remain outside the previous night, was a newly-whittled pine spigot, and scattered over the plaza of the platform were numerous pools of the treacle, in which floated anger chips.

"The pesky thief!" he exclaimed, "as if stealing wasn't bad enough, without being so careless as to waste a gallon or two! If I find out who did this, he shall smart for it, or my name isn't Abel D. Strout. Hello, what's this? Perhaps I can trace the scamp."

And with his head bent down he followed up some foot prints, beside which he was occasionally able to detect a drop of the brown molasses. On he went, but soon caught his breath in surprise, as the trail turned abruptly towards the shop of his friend Saul Tompkins. "It isn't possible," he mused, "but it is, too," he continued as he noticed several large drops on the very threshold; and pushing open the door which Saul had never been known to lock, he entered. The first thing that met his eyes was an angry, gruff answer, "What one of those citizens ought to observe it through iron bars."

"Good morning, Mr. Strout. Beautiful weather we are having, isn't it?"

"The weather is right enough," was the gruff answer, "but one of our citizens ought to observe it through iron bars."

"Why! you surprise me, Mr. Strout, we have a remarkably moral community. There has never been a criminal action brought against one of my townsmen during my long practice."

"Well," snapped Mr. Strout, laying down a five-dollar bill, "there will be today. I want you to make out a warrant against Saul Tompkins for breaking and entering—well, not exactly that, perhaps, but for robbing me of a large quantity of molasses."

"Isn't there some mistake, Mr. Strout?" asked the lawyer. "I have known Saul a long time, and I cannot believe he has wronged you a cent's worth."

"There isn't any mistake I assure you," replied the irate trader, warmly. And he gave to Mr. Strout a description of what he had observed.

"But even that is merely circumstantial evidence, and you could hardly hope to convict your man on the strength of it," commended the squire.

"Circumstantial or not, I am going to have Saul Tompkins arrested if there is law enough in the state of Maine to do it."

"Oh, well!" said the lawyer, pocketing the money, "it's not a difficult matter to have him arrested if you are determined in the matter."

"Have your paper served as soon as you can, squire," and Mr. Strout hurried back to the store. Before an hour it was well known throughout the village that some one had tapped Mr. Strout's molasses; and that he had a warrant drawn up at Squire Flint's office for the arrest of Tompkins.

The rumor had not been in circulation long when it reached Saul's ears, he dropped his hammer, and without removing his leather apron, hurried over to the lawyer's.

"What's this ere story I hear, squire, about arrestin' of me for stealin' molasses out of Strout's hogset?"

"I am sorry to say, Saul," answered the squire, gravely, "that you have heard the truth; I am at work on the warrant now."

"But, squire," cried the alarmed blacksmith, "I didn't tech his old hogset, I hope ter die if I did."

"I hope you may be able to prove your assertion when the proper time comes, Saul. Being employed by Mr. Strout, I am not at liberty to give you any advice, you understand; but if I knew that a warrant was being drawn up for my arrest, and the county line was within three miles of me, I think I should get out of the other side of that line without loss of time," and he gave the blacksmith a knowing wink.

"Thankee, squire, thankee," and Saul rushed home, and hastily harnessing Doodle was soon urging him towards his brother's house just across the county line. Mr. Strout was exceedingly indignant when he found that Saul had escaped, but the squire advised him not to let the matter trouble him, because the blacksmith could not fail to return in a day or two.

"Wouldn't it be best to get your molasses under cover, Mr. Strout?" asked Ed Flint, entering the store that evening, just after the loafers had congregated. "Father says that it might be tampered with again if left outside."

"I guess he is right; I can't afford to lose fifteen or twenty gallons more," and Mr. Strout called for volunteers to help him roll it into the store. Several responded, and after much preliminary "cutting" the heavy hoghead was started up the inclined plane. Over and over it slowly rolled, till just as it was in the doorway, the end of the plank on which it rested canted over, and throwing it slightly to one side, the spigot struck the door casing and dropped to the floor. Mr. Strout, seeing this, jumped to clasp his hand over the hole, expecting to see molasses spilling in every direction; but none came.

"It's all right, Mr. Strout," exclaimed Ed with a laugh. "Molasses won't run through solid wood on the first day of April."

Gradually the joke dawned on the others; and when they examined the head and saw that instead of a hole through it, as everyone had supposed, it only extended far enough into the wood to hold the spigot, a great shout went up at Mr. Strout's expense.

"I thought you claimed you had lost fifteen or twenty gallons of the sweetening," said Uncle Josh, with a grin.

"Well, you can judge for yourself by looking at the platform," answered Mr. Strout, a little sheepishly, "I am confident several gallons were spilled there."

It was Ed's turn to laugh once more. "Small gallons, Mr. Strout, for every drop of it came from the two quarts I bought of you last night."

The next morning Saul, who was unusually watching the highway from his brother's kitchen window, saw Jake Small drive up; and going out to get some news found that individual on the broad grin.

"Well, Saul," he cried, "the squire said if I see you anywhere, to tell ye how being a fool was the second day of April ye might venture home; but to look out and not burn anyone with hot horse-shoes in the future. Ye see," he added, "Ed Flint and me kinder put this job up on you an' Strout to settle old scores; so you mustn't lay nothing up against Abel."

A week afterwards Squire Flint and Mr. Strout met on the street.

"Isn't it about time, squire," said the trader, "that five-dollar bill be put into your hands while ago; of course you can't mean to take advantage of a joke as a means to make money?"

"I don't know about making anything out of the scrape, Mr. Strout," was the reply. "A year ago I had to pay Dr. Brown just five dollars for medical attendance on my son, the result of your joke; and now I reckon we are about even."

After this neither Saul nor Mr. Strout was ever known to attempt any practical jokes.—Portland Transcript.

INSTRUMENTS.

The rugged cliff that faced the main
Cherished a pine against its breast,
Whereon the wind woke many a strain,
And souls that heard, although in pain,
Were soothed and lulled to peace and rest.

A people strove to break their chains,
And many a mild and strife was long,
Until a minstrel voiced their pains,
And with the world with echoing song;
And even the tyrant heard the strains,
And hastened to redress the wrong.

The souls of men were dried like dew,
And earth cried out with bitter need,
Until one said, "I care to be true,"
And followed up the word with deed.
Then heaven and earth were born anew,
And one man's name became a creed!—Century.

HOW LYDA HOLMAN MANAGED.

"Girls, do you ever feel glad that it is not the thing to sell souls nowadays—that it is a good thing that the market for such articles is closed, and that dollars are not to be had for a trifle like one's signature in blood?"

"Lyda, Lyda, what are you talking about?" exclaimed the audience of two, in a united breath.

It was a June afternoon, and at that hour which the girls called reconstruction period. Mary Holman was braiding her hair; Judith Camp, visitor, was sewing fresh ruffles on a dress; while Lyda was still a hot, rebellious heap among the pillows, doing nothing.

"This I am talking about," she said. "I want to go away this summer desperately. I am not sick, there is no necessity, but I am tired of school and vacation, school and vacation, and I have reached the point where I don't care to read or excise rates, for fear I shall be overtempted and abscond with the spoons. Unreasonable as it is, I want to go and see the ocean, and hear the waves, and all the rest of it."

"Couldn't you ask father, or be resigned?" suggested Mary, still braiding her hair.

"No, I couldn't. I cost more than any of you as it is. Besides, if father had the money, mother ought to have the money, and mother ought to have the money, and mother ought to have the money. Everybody knows what it is to be poor."

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"I don't know about making anything out of the scrape, Mr. Strout," was the reply. "A year ago I had to pay Dr. Brown just five dollars for medical attendance on my son, the result of your joke; and now I reckon we are about even."

more a pound than Latin just now. I suppose, too, that brain power is just as valuable in making candy as in making verbs."

"Miss Holman," at last said the grocer, "I don't doubt at all that you can make excellent candy, but it is the kind that will sell. Hard and tasteless as you say my stock is, it looks better, and actually sell better, than the best home-made candy."

"I know what you mean," she answered, "and still I wish to try. My chocolate creams must be round and my caramels square and even. I will take home some sugar and chocolate, and bring you some candy tomorrow. If it is not sold in two days I will pay for the material. If it is, I will pay for half of it, and we will divide the proceeds."

As is generally the case with people in earnest, she accomplished her desire. She moulded her chocolate creams as if each was to be a model for a statue, and she applied all the accuracy of her geometry to the cutting of her caramels and butterscotch.

As with all work, she learned by labor, and her experiments increased the variety of her wares. These home-made confections were a fair profit from the start. Of course she soon grew tired of constant candy-making, but she had created a demand which she was glad to satisfy.

It was tiresome to boil over underdone candy, or to remelt the underdone; while absolute failure was not unknown. She kept to her first standard. "I cannot afford to make cheap candy," she said. "I do not want to keep a charity shop, and I shall never want to taste a piece of candy again, so my motto must be, 'The best for the most money.'"

Small Jimmy drove a thrifty trade, wrapping caramels in squares of tissue paper in return for rejected specimens.

One day in early August, Lyda could say, "Mother, come with me to the seashore for two weeks. When a body has to go to school in September she can't spare her only mother, even while she luxuriates at Bluff Point."

They had a very good time there. As Lyda had said, the family tree did not come down because of her enterprise.

The people who wondered that John Holman should allow his daughter to descend to the making of candy, exclaimed again at his extravagance in sending Mrs. Holman and a strong girl like Lyda to the seashore. But the family tree still stands.

"Of course I shall earn my living by teaching," said Lyda, at the last commencement, as she showed me her diploma; "but I confess I find real comfort in knowing that if people do not care to be educated, I have a good, sure trade to fall back upon."—Outlook.

SUNNY HARBOR OR STORMY SEA?

Sometimes I wonder which is best for me—
The sunny harbor or the stormy sea;
How may the soul soothe rest, yet grow more brave;
Who calm, yet battle with each warring wave;
Move, yet forget the world's unrest;
Weaven heaven, yet bear the world in mind?
—April Century.

Every day when we open our morning newspaper and read the political discussions in its columns, we are sure to come across something about the tariff. Every one knows the meaning of the word tariff, but it is not generally known where it originated. It is of Moorish origin, and descended to us from the time when the Moors occupied a goodly part of Spain. In those days they built a fort to guard the Strait of Gibraltar, and they called it Tarifa. It was the custom of these people to levy duties according to a fixed scale, which they adopted and changed from time to time, even as much as we do our own tariff laws, on the merchandise of all vessels passing in and out of the Mediterranean. They claimed the right by virtue of strength, and for years netted a rich income.—Harper's Round Table.

Let no man pray that he know not sorrow,
Let no man ask to be free from pain;
For the goal of today is the sweet of tomorrow,
And the moment's loss is the lifetime's gain.
—Ella Wheeler Wilcox.

Lame Side,
Lame Stomach,
Lame Shoulder,
Lame Back,
Lame Feet,
Lame Legs,
Lame Arms,
Lame Hands,
Lame Fingers,
Lame Toes,
Lame Nails,
Lame Hair,
Lame Skin,
Lame Bones,
Lame Muscles,
Lame Nerves,
Lame Blood,
Lame Circulation,
Lame Digestion,
Lame Respiration,
Lame Excretion,
Lame Reproduction,
Lame Growth,
Lame Development,
Lame Health,
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Lame Honor,
Lame Love,
Lame Friendship



Celebrated for its great leavening strength and healthfulness. Assures the food against all forms of adulteration common to the cheap brands.

ROYAL BAKING POWDER CO., NEW YORK.

THE HORSE.

—The Axtell gelding, Marégo, out of Nemesis, 2.28 the dam of Nemoline 2.12, brought \$1825 at the Fleming sale at Terre Haute. He is rated as a sure 2.15 prospect this fall.

—[A bill has been reported to the Massachusetts legislature to control the horse business in the larger cities, providing that horses can be sold only by parties having a special license for that purpose.

—John Corbett, of Indian Fields, Ky., put out a fire in a railroad trestle and flagged a passenger train in time; as a reward he received a 30-day pass over the line. He rode around, carrying farm produce to neighboring towns, where he sold it for cash and realized a nice little sum.

—According to the new Year Book just issued 1,076 trotters entered the 2.30 list in 1896, against 1,350 in 1895 and 1,437 in 1894. Last spring 847 pacers took records of 2.25 or better, against 849 the preceding year, and 735 in 1894. There are now 12,945 trotters and 4,302 pacers in the lists. Of these 468 trotters and 779 pacers have records of 2.15 or better.

MILLET NOT GOOD FOR HORSES.

The conclusion arrived at by the South Dakota Station is (as expressed by Dr. Hinebaugh, the veterinarian of the Station) that millet when used entirely as a coarse food is injurious to horses. First: In producing an increased action of the kidneys. Second: In causing lameness and swelling of the joints. Third: In producing infusion of blood into the joints. Fourth: In destroying the texture of the bone, rendering it softer and less tenacious, so that traction causes the ligaments and muscles to be torn loose.

Don't you believe that German Peat Moss is an economical and healthy horse feeding? Ask C. B. Barrett, 45 North Market street, to send you testimonials.

For cheap cattle food consult advertisement of C. A. PARSONS.

Fancy Harry of Hood Farm 42345, advertised by Hood Farm, Lowell, Mass., this week, is the youngest son of the great Fancy's Harry 977, and he closely resembles his great sire. He is all right in every respect, and the breeder who secures him will have a bull with great milk and butter inheritance. Little Harry, the sire of his dam, is the sire of Little Goldie, 34 lbs. 8.2 oz., and Alteration, 24 lbs. 1.2 oz., both in the World's Fair dairy tests. Fancy Harry of Hood Farm is almost an inbred son of the great Lord Harry.

New Cure for Kidney and Bladder Diseases, Rheumatism, etc. Free to our Readers.

Our readers will be glad to know that the new botanical discovery, Alkavia, from the wonderful Kava-Kava shrub, has proved an assured cure for all diseases caused by Uric acid in the blood,

or by disordered action of the kidneys or urinary organs. It is a wonderful discovery, with a record of 1200 successful cures in 30 days. It acts directly upon the blood and kidneys, and is a true specific, just as quinine is in malaria. We have the strongest testimony of many ministers of the gospel, well known doctors and business men cured by Alkavia when all other remedies had failed.

In the New York Weekly World of Sept. 10, the testimony of Rev. W. B. Moore, D.D., of Washington, D.C., was given, describing his years of suffering from Kidney disease and Rheumatism, and his rapid cure by Alkavia. Rev. Thomas Smith, the Methodist minister at Colden, Ill., passed nearly one hundred gravel stones after two weeks' use of Alkavia. Rev. John A. Watson of Sunset, Texas, a minister of the gospel of thirty years' service, was struck down at his post of duty by kidney disease. After hovering between life and death for two months and all his doctors having failed, he took Alkavia and was completely restored to health and strength and is fulfilling his duties as minister of the gospel. Mr. R. C. Wood, a prominent attorney of Lowell, Ind., was cured of Rheumatism, Kidney and Bladder disease of ten years' standing by Alkavia. Mr. Wood describes himself as being in constant misery, often being obliged to rise ten times during the night on account of weakness of the bladder. He was treated by all his home physicians without the least benefit and finally completely cured in a few weeks by Alkavia. The testimony is undoubted and really wonderful. Mrs. James Young, of Kent, Ohio, writes that she had tried six doctors in vain, that she was about to give up in despair, when she found Alkavia, and was promptly cured of Kidney disease and rheumatism. Many other ladies also testify to the wonderful curative powers of Alkavia in the various disorders peculiar to womanhood.

So far the Church Kidney Cure Company, No. 409 Fourth Avenue, New York, are the only importers of this new remedy, and they are so anxious to prove its value that for the sake of introduction they will send a free treatment of Alkavia prepaid by mail to every reader of the PLOUGHMAN who is a sufferer from any form of Kidney or Bladder disorder, Bright's Disease, Rheumatism, Dropsy, Gravel, Pain in Back, Female Complaints, or other affliction due to improper action of the Kidneys or Urinary Organs. We advise all sufferers to send their names and address to the company, and receive the Alkavia free. It is sent to you entirely free, to prove its wonderful curative powers.

See our Special Offer on the sixth page.

Boston Cooking School.

All ingredients mentioned in the following recipes are measured level.

Miss Farmer is an expert cake maker and the cake lessons at the Cooking School are always very well attended. The lesson given on the subject Wednesday morning, April 7, was an especially interesting one, including the making and baking of Chocolate Cake with Marshmallow Frosting, Pineapple Cake, Ribbon Cake with a boiled frosting and French Strawberry Cream Cakes.

General directions for cake making and baking were so fully given in our report of the Cooking School lesson in our issue of Jan. 23, that it is not necessary to repeat them here. Miss Farmer always uses pastry flour and has the materials ready measured before beginning so as to quickly put them together, also has the pans buttered and floured and the oven of the right heat. She prefers old pans to new for cake making.

CHOCOLATE CAKE.—Cream one-half cupful butter; add one cupful sugar. Beat two small eggs (white and yolks separately), and add to first mixture. Add one-half cupful milk and one and one-half cupfuls flour mixed with two and one-half cupfuls baking powder, and when well beaten add slowly two ounces melted chocolate. Flavor with vanilla if liked. Bake about forty minutes. Frost with Marshmallow Frosting. This is an especially good cake, and was fine and even in texture.

MARSHMALLOW FROSTING.—Boil without stirring three-quarters cupful sugar and one-quarter cupful milk six minutes taking the time from when it begins to boil; add to one-quarter pound marshmallows which have been melted in the double boiler with two tablespoonfuls hot water, and beat until thick enough to spread, then add one-half a teaspoonful vanilla.

If the cake is desired more elaborate a layer of marshmallows, either split or whole, may be laid over the surface of the cake, then frosted.

PINEAPPLE CAKE.—Cream three tablespoonfuls butter; add one cupful sugar slowly, one egg and two egg yolks. Beat with an egg beater two minutes; add one-half cupful milk and one and three-quarters cupfuls flour sifted with three and one-half teaspoonfuls baking powder, using the egg beater for mixing the cake instead of the spoon. Put the filling given below between the layers. The result is delicious.

PINEAPPLE FILLING.—Beat one-half pint cream until thick; add one-half cupful chopped pineapple and powdered sugar to sweeten.

Sliced pineapple which has been canned is best to use, draining it first, then chopping and draining again.

RIBBON CAKE.—Cream one-half cupful butter; add slowly two cupfuls sugar, the well-beaten yolks of four eggs, and one cupful milk. Add three and one-fourth cupfuls flour sifted with five teaspoonfuls baking powder, and beat thoroughly; add the beaten whites of four eggs, and bake two-thirds of the mixture in layer cake-pans. To the remainder add one-half teaspoonful cinnamon, one-fourth teaspoonful mace, one-fourth teaspoonful nutmeg mixed with two tablespoonfuls flour, one tablespoonful molasses, one-third cupful chopped raisins and one-third cupful chopped figs, flouring fruit first; bake about twenty minutes. Put layers together while warm with jelly, spreading it on sparingly, and frost with White Mountain Cream.

Apple jelly is better for this, having a less distinct flavor. It will spread more smoothly if beaten before it is used. A little cocoa is sometimes added to give a darker color to the fruit-cake.

WHITE MOUNTAIN CREAM.—Boil one cupful sugar and one-third cupful water without stirring, until it threads, then pour it slowly on to the white of one egg beaten until stiff, but not dry. Stir until it thickens, add one-fourth teaspoonful vanilla, and spread on the cake.

The best results come only after experience in making this frosting.

FRENCH STRAWBERRY CREAM CAKES.—Add one cupful boiling water to one-half cupful butter, scanting this quantity, if preferred; when boiling, add one cupful flour, and as soon as it is thoroughly blended, take from the fire and beat until it cleaves from the pan. Add four eggs, one at a time, and beat thoroughly. Drop by spoonfuls on to a buttered sheet shaping them into small oblongs, and bake in a moderately hot oven about thirty or thirty-five minutes. They must be well done before taking from the oven, otherwise they will fall. This quantity makes about eighteen small cakes. If bread flour should be used, more eggs or less flour are necessary.

FILLING.—Beat cream until thick, add crushed strawberries and sweeten with powdered sugar.

The next lesson will be given at the rooms of the Cooking School, 174 Tremont street, Wednesday morning, April 14, beginning at ten o'clock. The program will be Cream of Cucumber Soup, Broiled Spanish Mackerel with Peas, Lamb Croquettes and Tomato Sauce, Mock Crab Sandwiches, Mushrooms and Steamed Lemon Pudding. Single admission fifty cents.

An apple orchard can be used in several ways. A successful grower states that on his orchard he raises apples, poultry, eggs, grass and pork. He allows the hogs to work in the orchard eating the fallen fruit, while his poultry house sets in the center. In estimating the receipts and expenses he credits the land with all that it produces, and says that the orchard pays more than any other portion of the farm.

In the House Tuesday the bill to prevent the use of imitations of dairy products in public institutions was ordered to a third reading by a vote of 61 to 53.



A New Kind of Syrup.

A story is told of a Kansas farmer who entered a general store in Emporia, Kan., and inquired for "someh'n' nice to put on griddle cakes."

"Molasses?" said the storekeeper.

"Naw, someh'n' nicer, B'n' eatin' molasses for twenty years. Aint ye got someh'n' slicker?"

The grocer told him about maple syrup and praised it highly. "All the tony people of Emporia used it," he said.

"That's what I want. The hightond eat ye've got."

By a strange mishap, when the boy went to pack the goods for the socially ambitious farmer, he took a tin of varnish—the varnish coming in square cans of a kind similar to those containing maple syrup. Three or four months afterwards the man came back to town, and reported at the store. The storekeeper, having made the discovery of the error, was in a panic. At length he mustered up courage to ask how the maple syrup had answered.

"Oh, she was all right," said the customer. "Kinder hifalutin, but good. My wife at first said she thought it was some rancid, but when I told her what you said about it bein' a hightond dish that the best people in Emporia jes' nacherally craved, she seemed to take a second holt, and now she won't eat nothin' else. I thought there was a kind of a snap an' a bite to it that sorter reminded me o' what we used to get when prohibition first struck the country, but in general it's mighty good stuff."

"Was there any bad effects at all?" inquired the amazed storekeeper.

"Well, now, I can't say there wasn't. You see, it was my wife's first experience with duds grub, an' she kinder jost her head. Got ambitious. Allowed that if we was good enough to have that kind of eatin', we was good enough to have some other things to match. Bought a lot of new chiny dishes from a peddler, an' made me promise I'd get her a new hat with red in it, an' a dress this trip in town. Yes, I s'pose you might say that there was some bad effects, because vanity is certainly sinful, but you're a married man yourself, an' you know there aint no way to stop a woman's ambition when she begins to kinder get in society. Gimme a couple gallons more o' that syrup, an' if you have some that has jes' a little more o' that pleasant bitin' sting to it, why, let's have that."

A Dakota Metropolis.

Stranger—You've got quite a thriving town here, haven't you?

Native—Yes. The increase in population has been 215 per cent during the last year and a half, and everybody's prospering, too.

Stranger—Indeed! Yet I don't see any shops or factories around, and it doesn't seem to be much of a railroad centre either. What industry do you depend on particularly? Farming?

Native—No; we haven't any shops or factories; we're not on any main line of railroad, and the country in this immediate vicinity isn't very productive, but I'll tell you what we have got. We've got 17 Divorce Courts, and everyone of 'em is compelled to work overtime right along.—Cleveland Leader.

Why He Died.

In 1827 Mr. Zea, Columbian minister in England, died suddenly. He was insured in various offices, and rumor said he had shot himself. A meeting of the insurance boards was held, and the directors were talking the matter over, when Dr. M— appeared, who was the company's medical referee, as well as Mr. Zea's own physician.

"Ah! now you can tell us the true cause of Zea's death."

"Certainly I can," said the doctor, solemnly, "because I attended him."

Here he paused and was surprised to find that his merely preliminary remark was hilariously received as a solution of the whole question.—Household Words.

Fossil Reptile Tracks.

The fossil region in the world for fossil tracks of the reptiles which lived in the early days of the world is that in the vicinity of Portland, Conn. Some of those old-time monsters walked as bipeds on feet that made tracks sixteen to twenty inches long. These tracks are almost as broad as they are long, and the stride shows that the "reptile" must have been fully twelve feet in height. Formerly these wonderful "fossil tracks of the Connecticut valley" were said to be the tracks of ancient birds, but of late the geologists have taken a different view, declaring them to be marks left by reptiles.—St. Louis Republic.

No Yellows Law.

CORRESPONDENT STATES HIS OBJECTION TO THE PROPOSED MEASURE.

The American farmer wants no government spies or officials commanding him what, when, where and how to grow this or that. If one cultivates a nuisance to the detriment of his neighbor, there is a law to fill the bill.

As the yellows have not been proved to be contagious, only through seeds and buds, there is no case of nuisance to be found. Charles Downing says, "We believe the malady called the yellows to be a constitutional taint existing in many American varieties of the peach, and produced, in the first place, by bad cultivation, and the consequent exhaustion arising from successive over-crops. Afterwards it has been established and perpetuated by sowing the seeds of the enfeebled trees either to obtain new varieties or stocks for propagation."

Mr. Clement says, "The disease is highly contagious and incurable." Yet "yellows" men admit that they can safely dig up diseased trees and set others to fill the orchards. Mr. Clement also says, "Fruit so diseased is insipid, mawkish and bitter." Does any one believe that any one, excepting idiots and the starving, will eat such, suppose a dealer that is in favor of the proposed law is mean enough to sell such through misrepresentation? Mr. C. further says, "Michigan has had a yellows law in force twenty-two years, and many orchards are thrifty at twenty-five years of age." It appears that there were many thrifty orchards three years of age, before the law was enforced. It seems none of these trees were tainted with the disease. The southern portion of the state of Michigan will average better, according to latitude, than Massachusetts for peach growing; besides, its interior location and the proximity to the Great Lakes must have a marked effect for good or evil. What has the destruction of diseased trees in this state to do with the "thousands of baskets of diseased fruit from New Jersey Maryland and Delaware?"

All fruit shipped into the state from outside should be rigidly inspected. The board of health could, and should, look after the inland markets. Downing says, on page 578, "It is established beyond question, that the yellows is always propagated by budding or grafting from a diseased tree." All interested in the question should read pages 588 to 605 of Downing's Fruit Culture. On page 601 he says, "Dr. Van Norris, whose experience in raising seedling fruit trees was more extensive than that of any other man, declares it his opinion that the more frequently a tree is reproduced continuously from seed, the more feeble and short lived is the seedling produced." Thus I think the continuous drawing upon pits from Tennessee or any other one source is all wrong. Trees should be propagated from the healthiest first or second crop bearing trees of our orchards. Downing, page 598, "The yellows first originated and is most destructive in light, warm, sandy soils. Trees standing in or near a walk often outlive all others." Upon this subject Downing quotes the experience of men whose researches cannot be disputed, or their labors required. H. O. C.

Hunting Wolves.

"The gray wolf," says Forest and Stream, "is not much taller than a setter dog. He is longer and heavier, a sort of combination of wire and rawhide, which never tires and can cover ground with great rapidity. A man not long ago started two wolf hounds after six hungry wolves of this type. The dogs overtook the wolves with unexpected ease, and then the wolves ate the dogs, evidently thankful that a supply train had followed them."

"A year ago a man who believes in poisoning wolves, dragged a fresh beef hide thirty-one miles, throwing out bait of poisoned meat. Next day, on his return over the line, he found twenty-eight wolves and coyotes dead, while others, no doubt, had wandered away sick to some hole or other and died."

"A very effective trap is made of a gang of fish-hooks baited with meat. The hooks are hung on wires and fastened to branches. The animals come along, smell the bait, and getting on their hind legs, succeed in reaching it. The bending of the branch prevents the hooks from being torn out. It makes it decidedly interesting when a parter gets hold of a hook instead of a wolf."

The Darkey and the Crops.

A polite mistake was that of a man of color in the South, whose former master had allowed him the use of a piece of land on condition that he—the owner—should receive one-fourth of the crop. When the corn was ripe the laborer hauled the loads to his own house, and none to that of the white man.

Then he went up to return his land-lord's wagon, which he had used in the hauling.

"Well Jack," said the gentleman, "where is my share of the corn?"

"You ain't got none, sah."

"Haven't got any? Why, wasn't I to have a fourth of all you raised?"

"Yes, sah, but dey wa'n't no fourth. Der wa'n't but just three loads."

THE WORLD OVER.

—Rains falling in India are assisting the wheat crop, and prices are falling.

—The national troops have defeated the insurgents with heavy loss in Uruguay.

—The French Government will pay a bounty to stimulate the beet sugar industry.

—A Chinese newspaper is to appear in St. Petersburg, which will deal exclusively with matters affecting Russo-Chinese relations.

—San Diego reports are to the effect that the Philadelphia will take to Hawaii a special envoy of President McKinley to consider the annexation matter.

—The plan of the Canadian papal delegate in calling the archbishops conference is to do on his policy with reference to Manitoba, and then have the whole Dominion church stand back of him.

—A mob of five thousand coolies, who struck recently against an increase of taxes, engaged in an anti-foreign demonstration at Shanghai Monday, and there was serious rioting at noon. Volunteers, marines and sailors assisted in restoring order.

—A correspondent in Montevideo, Uruguay, telegraphs that the government has been started by the news that Lamos and Saravia, with 6000 men, are in pursuit of 25,000 federal troops under General Munez. The rebels have captured the town of Artigas, and have collected during the Brazilian frontier. The government of Brazil has despatched reinforcements to the Uruguayan frontier to intercept revolutionists, it is reported.

Island of Bones.

All throughout the Sunk Land islands of southeastern Missouri are islands from a half to twenty acres in dimensions. The larger ones contain oak, hickory and smaller growths of underbrush; but most of them are covered with small cane, on which deer find their way into the solitudes feed and fatten.

One of the most remarkable of these islands is known as "Bone Island," and covers an area of about six acres. This island is a rendezvous for professional hunters, and it is rarely that the buzzards are not seen soaring above. It is a desolate, forbidding place, and gets its name from the fact that it is literally covered with bones of animals and birds, from the horse down through natural history to the bones of ducks and geese. Of the latter great heaps of them can be seen at different places. These bleaching bones tell of merciless slaughter of wild game for their pelts and feathers.

A Nobleman's Predicament.

An English exchange tells an amusing story of a certain noble lord who, during a journey to Scotland on a political mission, changed his costume for a full Highland "rig-out," intending it as a delicate compliment to the land of the kilt. But, when he looked in the glass, he found that the tailor had cut his kilt a little too short; so he made up his mind to put on evening dress. He changed his upper garments, and then sat down for a few moments to study his speech. This sent him to sleep. He awoke with a start, to find that the train was running into the station. Forgetting what had happened, he thrust on his hat, and appeared at the window bowing, and this was how he was dressed: He had on a full Highland costume up to the waist, a white shirt and swallow-tailed coat, and the edifice was crowned by a chimney-pot hat, upon which he had unconsciously sat down. His lordship's horror when he stepped upon the platform and felt the keen wind biting his bare legs increased to absolute agony when his valet appeared, scrambling out of the carriage with a pair of trousers in his hands, waving them wildly, and exclaiming, "My lord, my lord—you've forgotten these!"

BITS OF FUN.

Physician: You have only a few minutes to live. Have you any last wish? Patient: I wish I had engaged another doctor.—Yale Record.

Knickerbocker: Were you knocked speechless when you collided with that stone yesterday? Bloomer: No, but my wheel was knocked spokeless.—Larks.

"How'd yez git th' black eye, Casey?" "O! shipped and landed on me back." "But me good mon, yer face ain't located on yer back." "No," said Casey, gloomily, "nathur wuz Finnegan."—Truth.

"I hear that soap was never mentioned in the Bible," said Perry Patette. "Why not? They is bad things spoken of in the Bible just the same as they is good," replied Wayworn Watson.—Cincinnati Enquirer.

In South Africa some of the savage tribes have a peculiar ceremony through which they put the matrimonial candidate, previous to his entering the holy state, for the purpose of testing his fitness for it. His hands are tied up for two hours in a bag containing fire ants. If he bears unmoved the torture of their stings, he is considered qualified to cope with the far and fret of married life.

A young Scotchman was once halting between two loves; one was possessed of beauty and other accomplishments, while the other was very plain, but she had a covet for her fortune. In despair of arriving at a decision, he applied to a gannet compatriot, who delivered himself thus: "Marry the lass that has the coo, for there's no difference o' a coo's value in any twa weemen in Christendom."

The English Lord Chancellor Hardwicke, who had a very thrifty wife, was fond of telling a story of his wife, who had been ordered by her ladyship to procure a sow of a particular description. The baillif one day burst into the dining-room at Wimpole, then full of company, and proclaimed in high glee: "I have been at Royston fair, my lady, and I have got a sow exactly of your ladyship's size."

At the convention of the Irish race last month in Dublin, two speakers, who had come from the United States, contributed the following sentences in the course of their speeches. One of them, in giving some details of personal history, informed his hearers that "he had left Ireland fifty-three years before, a naked little boy, without a dollar in his pocket." Said the other, "Until last week I had never set foot in the land of my birth."—Argonaut.

A good anecdote is told of the two celebrated barristers, Balfour and Erskine. Balfour's style was gorgeously verbose; Erskine's, on the contrary, was crisp and vigorous. Coming into court one day, Erskine noticed that Balfour's ankle was bandaged. "Why, what is the matter?" asked Erskine. Instead of replying, "I fell from a gate," Balfour answered in his usual roundabout manner. "I was taking a romantic ramble in my brother's garden," he said, "and, on coming to a gate, I discovered that I had to climb over it, by which I came in contact with the first bar and grazed the epidermis of my leg, which has caused a slight extravasation of the blood." "You may thank your lucky stars," replied Erskine, "that your brother's gate was not as lofty as your style, or you would have broken your neck."—Exchange.

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